



CHÂTEAU GRAND ESCALIEU

Costières de Nîmes Amoureuse

2021

"The 2021 vintage has a fine shade of powdery rose petal. The gourmet nose offers exotic aromas with notes of passion fruit, banana and pear. On the palate, the texture is voluptuous with flavors of pink grapefruit and currant with a slight saline note on the finish. A nice balance for this gourmet rosé!"



AWARDS

15/20 Terre de Vins

Vintage

The year 2021 has had its share of climatic events in store for us: frost, rain – too much or not enough – and lack of sunshine. At **Château Grand Escalieu**, the weather was just as rough with an episode of frost disrupting the vegetative cycle rain and insufficient sunshine. Despite these climatic events, the harvest took place in a relatively usual way for our whites and our rosés which, with relatively low yields, offer a beautiful aromatic, elegant and fruity palette.

Grape varieties

80% Grenache, 17% Mourvèdre, 3% Syrah

Terroir

The parcels from which the grapes for this cuvée are produced come primarily from clay-rich soils, with the exception of a plot of Grenache, with a richer profile, coming from a pebble-rich hillside vineyard.

Winemaking

The grapes were harvested from 30 th August to 6 th September 2021, starting at 3 am and until early morning while the temperatures were still cool. The grape varieties were pressed directly upon arriving in the winery. Racking-off of the must after 48h static settling at 15°C (59°F). A long fermentation took place over 25 days in closed cement vats at 16°C-18°C (60°F-64°F). At the end of the alcoholic fermentation the wine was racked off and left to settle naturally in the autumnal coolness of the cellar.

Bottled on 11th January 2022.

13 300 bottles produced.

Service & food pairing suggestions

Bouillabaisse

Tagine of vegetables with saffron

Red mullet fillets with fleur de sel and thyme

Serve chilled between 10° and 12°C – 50° and 53.6°F – within 3 years of age