

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Amoureuse

2022

"For this 2022 vintage, the addition of Cinsault brings freshness and reinforces the delicacy of the powdery pink color. The greedy nose offers exotic aromas with notes of passion fruit, banana and pear. On the palate, the texture is voluptuous, fleshy, with flavors of wild strawberries, pink grapefruit, violets and a hint of saltiness on the finish. A fine balance for this gastronomic rosé! Tasting Sept.2023"



AWARDS

91 pts Wine Enthusiast 09/2023
90 pts Wine Advocate 05/2023

Vintage

In 2022, the weather conditions were particularly hot and dry. These warm, dry conditions began in early May and resulted in early bud-break and vegetal growth. Practically no rain fell right up to mid-August, suggesting an early harvest. Then, from the 15th of August until the 5th of September, it rained one third of annual rainfall! Following a pause of several days to allow the vines to recover, the harvest finally took place under ideal conditions and resulted in a high-quality vintage with ripe and generous fruit.

Grape varieties

60% Grenache, 20% Cinsault, 20% Mourvèdre

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 August 25th, 2022 in the early morning while the temperatures were still cool. The grapes were pressed directly upon arriving in the winery (from 3 a.m.) to retain freshness. Racking-off of the must after 48h static settling at 15°C (59°F). A slow, gentle fermentation took place over 20 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. For this 2022 vintage, the addition of Cinsault brings freshness and reinforces the delicacy of the powdery pink color.
Bottled on 14th February 2023. 10,666 bottles produced.

Service & food pairing suggestions

Enjoy on its own and easily with complex dishes. Bouillabaisse, Tagine of vegetables with saffron or red mullet fillets with fleur de sel and thyme.
Serve chilled between 10° and 12°C (50-53.5°F) within 3 years of age.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.