

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Amoureuse

2023

"Deep pastel pink colour. The nose offers exuberant aromas of English candy, elderflower, pomegranate. On the palate, the texture is voluptuous, fleshy with lingering flavours of pink grapefruit, redcurrant and a hint of saltiness on the finish. A fine balance for this gastronomic rosé! Tasting March.2024"



Vintage

The dry, mild weather in winter continued into spring. The rain arrived just as the buds began to open and the bunches started to form, delaying the cycle somewhat but still allowing the vines to enjoy magnificent flowering conditions. The vines coped well with the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The bunches harvested were perfectly healthy overall, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely substance for structured elegant wines.

Grape varieties

60% Grenache, 30% Mourvèdre, 10% Cinsault,

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 between 5 and 12 Sept.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. Bottled on 14th February 2024. 6,600 bottles produced.

Service & food pairing suggestions

Enjoy with complex dishes. Grilled lobster, red mullet fillets with tapenade, eggplant with parmigiana.
Serve chilled between 10° and 12°C (50-53.5°F) within 3 years of age.