



CHATEAU GRAND ESCALION

Costières de Nîmes Amoureuse

2024

"A beautiful rose petal colour, very pale with clear salmon highlights. On the nose, notes of white flowers, white peach and citrus fruit, accompanied by a subtle touch of pink grapefruit. On the palate, the profile is mineral and fresh, with a lovely delicacy. The finish is elegant, marked by a perfect balance between fruitiness and acidity. Tasting April 2025"



Vintage

The year 2024 was marked by mild, hot weather. A wet spring, much wetter than average, had an impact on production and resulted in low yields, especially for the Grenache grapes, which were harvested on 27th August. This early harvest was necessary to preserve the acidity and freshness of the berries, which are essential for rosé wine. The Cinsault was harvested on 26th August and the Mourvèdre on 11th September. The 2024 vintage offers us a fresh, lively and harmonious wine.

Grape varieties

40% Grenache, 30% Mourvèdre, 30% 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 26th August and 11th 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 in April 2025. 6,600 bottles produced.

Service & food pairing suggestions

Share this gem of a rosé as an aperitif with friends or with tapas, mixed salads (Niçoise, César) and grilled fish'. Nicolas Speranza, winemaker Château Grand Escalion
Serve chilled between 10° and 12°C (50-53.5°F) within 3 years of age.