



## CHÂTEAU GRAND ESCALION

### Costières de Nîmes Safranée

2017

"Aromas of ripe red plum and sweet spices with a full, round and long palate, characterize this wine in 2017."



#### Vintage

Weather conditions in 2017 were marked by high temperatures and a lack of rainfall disturbing the flowering process. The spring and summer heatwave resulted in a rapid evolution of sugar in the grapes without the maturity of tannins and anthocyanins being simultaneously achieved. Patience was therefore required to obtain a perfect phenolic maturity! The harvest was, however, particularly early and started on August 29th for red varieties. A great vigilance in the cellar associated with the quality of our terroirs, which have generally well resisted to the extreme conditions of this year, deliver here a nice vintage for the third year running.

#### Grape varieties

72% Syrah, 23% Grenache, 5% Carignan

#### Terroir

Parcel selection of 4 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on limono-clayey hillsides (Grenache, Carignan, Mourvèdre) and on red clay soils (Syrah). This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions.

#### Winemaking

Harvested between the 29th and 7th of September 2017. The destemmed grapes were placed directly into tanks without crushing. [Maceration](#) lasted 4 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration. 25% of the cuvée was matured for 10 months in French oak barrels. Bottled on 19th July 2018. 22 869 bottles and 410 magnums produced. Vegan Friendly.

#### Agreements & Services

Camargue" black risotto, eggplant gratin  
Serve at 14-16°C (60°-65°F). Ideally open 1 hour prior to serving

#### AWARDS

**Argent** Concours Général Agricole de Paris 02/2019