

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2019

"“It’s a delicious, ripe, medium-bodied red offering lots of darker fruits as well as notes of tapenade, garrigue, and pepper, with a touch of saltiness on the finish. It’s another well-made, delicious wine from this estate.” Jeb Dunnuck, Jan 2022"



AWARDS

88 pts Jeb Dunnuck 01/2022
ARGENT Decanter 06/2021

Vintage

Due to the high temperatures in July and August and very low rainfall, the harvest started ten days later compared to 2018. Skins were thin and tannins very elegant, with notes of blackurrant and pepper. While the yields vary from plot to plot, the harvest on the estate was rather small overall. This vintage is dominated by aromatic concentration and purity of fruit.

Grape varieties

75% Syrah, 25% Grenache

Terroir

Parcel selection of 4 ha:
– quarztite pebbles deposited by the Rhône, over alluvial clay hillside (Grenache)
– red clay soils (Syrah)

Winemaking

Harvested from September 13rd 2019. The destemmed grapes were placed directly into tanks without crushing.
Fermentation- maceration lasted 4 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration.
50% of the cuvée was matured for 11 months in French oak barrels.
Bottled on 28th juillet 2020 : 20 824 bouteilles et 251 magnums
Vegan Friendly.

Service & food pairing suggestions

Vegetarian Chili
Roast rack of pork
Serve at 13-15°C. Ideally open 1 hour prior to serving.
Optimum maturity: 2020 – 2026

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