



CHÂTEAU GRAND ESCALION

Costières de Nîmes Safranée

2023

"A brilliant purple colour. On the nose, our Costières is delicate and seductive, with subtle notes of raspberry. On the palate, it is fine and smooth, with a lovely freshness. The texture is supple, with a hint of pepper. Long with powdery tannins and a soft, elegant structure. (Tasted Oct.2024.)"



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

Grape varieties

Uniquement Syrah

Terroir

Parcel selection of 2 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on red clay soils (Syrah). This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions. Age of the vines: 24 years on average.

Winemaking

Harvest took place from 4th to 8th September 2023. The destemmed grapes were placed directly into tanks without crushing. Maceration lasted 4 to 5 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration. 60% of the cuvée was matured for 8 months in French oak barrels from 2 to 4 wines.

Bottled on 19th June 2024. 22,533 bottles and 600 magnums produced.

Service & food pairing suggestions

Charcuterie platter, Roquefort burger or a tian of sunny vegetables.

Ideally open 1 hour prior to serving between 13-15°C (60°-65°F).
Optimum maturity: 2024 – 2028.