

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Romane

2021

"This perfumed 2021 vintage offers aromas of apricot and pink grapefruit mixed with floral notes. Balance between roundness and minerality. Nice freshness on the finish."



Vintage

The year 2021 has had its share of climatic events in store for us: frost, rain – too much or not enough – and lack of sunshine. At Château Grand Escalion, the weather was just as rough with an episode of frost disrupting the vegetative cycle, rain and insufficient sunshine. Despite these climatic events, the harvest took place in a relatively usual way for our whites and our rosés which, with relatively low yields, offer a beautiful aromatic, elegant and fruity palette.

Grape varieties

40% Grenache Blanc, 40% Roussanne, 20% Rolle

Terroir

The « Romane » parcel is located on clay-rich soil over a thick layer of Pliocene marl, well-adapted to retaining enough water to withstand the summer drought. These conditions are particularly suitable to the development of white grape varieties which benefit from an excellent water resource.

Winemaking

In order to retain all the finest qualities of the grapes, the harvest took place during the night-time and early morning hours on 1st and 2nd September 2022. Once the grapes arrived in the winery, they were immediately pneumatically pressed and the juices blended together. After a 48hr settling in tank at 12°C, fermentation commenced in tank and then finished in barrel. After 7 months in barrel, the wine has been bottled. Bottled on June 15, 2022. 3,967 bottles produced.

Service & food pairing suggestions

Nice pairing of flavors with fish or grilled vegetables.
Serve at 12°C