



CHÂTEAU GRAND ESCALION

Costières de Nîmes Romane

2022

"This 2022 vintage offers delicate and flowery aromas of iris and hazelnut. The palate is ample and fresh with notes of citrus and lemon zest on the finish. Tasted on February 2023."



Vintage

In 2022, the weather conditions were particularly hot and dry. These warm, dry conditions began in early May and resulted in early bud-break and vegetal growth. Practically no rain fell right up to mid-August, suggesting an early harvest. Then, from the 15th of August until the 5th of September, it rained one third of annual rainfall! Following a pause of several days to allow the vines to recover, the harvest finally took place under ideal conditions and resulted in a high-quality vintage with ripe and generous fruit.

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. Age of vines and yield: 8 years – 22 hl/ha.

Winemaking

In order to retain the finest qualities of the grapes, the harvest took place during the night of August 23rd to 24th. These are the earliest harvests of the Château. Once the grapes arrived in the winery, they were immediately pneumatically pressed and the juices blended together. After a 48 hour settling in tank at 12°C / 53.6°F, fermentation commenced in tank and then continued in barrel. After 4 months in oak, the wine was bottled on February 27, 2023. 3,088 bottles produced.

Service & food pairing suggestions

Pairs nicely with sea bass au beurre blanc or grilled vegetables. Serve at 12°C – 53.6°F.

AWARDS

Argent Concours Général Agricole de Paris 03/2023