

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Romane

2024

"This 2024 vintage has a brilliant, elegant colour with golden highlights. It has a generous, open nose with delicate aromas of white flowers and grapefruit. The palate is mineral and fresh, with notes of white fruit and grapefruit on the finish. A fine balance between roundness and liveliness. Tasted on May 2025."



Vintage

In 2024, the weather was capricious from spring to early June, with rainy spells and mildew. As a result of this climatic instability, the harvest suffered historic losses, amounting to only half that of 2023. We had to navigate carefully between ripening stages and harvest at the most favourable moment. This vigilance in the vineyard enabled us to pick white grape varieties with high malic acidity, producing lively, invigorating whites, like the Clairette which makes its debut in our blend in 2024.

Grape varieties

40% Clairette, 25 % Grenache Blanc, 25% Roussanne, 10% Rolle

Terroir

The vines are 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. Average age of vines: 8 years. **Vineyard certified High Environmental Value**.

Winemaking

In order to retain the finest qualities of the grapes, the harvest took place during the coolest hours of the night of September 2nd, 2024. Once the grapes arrived in the winery, they were immediately pneumatically pressed and the juices blended together. After a 48 hours settling in tank at 12°C / 53.6°F, fermentation started in tank and then continued in barrels. After 5 months in oak, the wine was bottled in April, 2025.

Service & food pairing suggestions

Pairs nicely with pissaladière, ceviche, grilled salmon or a warm goat's cheese salad. Excellent on its own or with tapas.
Serve at 12°C – 53.6°F.