

CHÂTEAU
GRAND ESCALION

Costières de Nîmes

2017



Vintage

Weather conditions in 2017 were marked by high temperatures and a lack of rainfall disturbing the flowering process. The spring and summer heatwave resulted in a rapid evolution of sugar in the grapes without the maturity of tannins and anthocyanins being simultaneously acheived. Patience was therefore required to obtain a perfect phenolic maturity! The harvest was, however, particularly early and started on August 23rd. A great vigilance in the cellar associated with the quality of our terroirs, which have generally well resisted to the extreme conditions of this year, deliver here a nice vintage for the third year running.

Grape varieties

37% Grenache, 37% Syrah, 26% Mourvèdre

Terroir

For this vintage, the Syrah grapes come from a plot of 1984 located on pebble soil; the Grenache grapes were harvested on clayey soils directly surrounding the estate. These offering deepest soils, the vines grow in the most favorable water conditions. All Mourvèdres from the estate were harvested for this vintage.

Winemaking

The grapes were harvested early at “cool” temperatures, at night and very early in the morning to preserve their aromatic richness. The clear must, obtained by direct pressing followed by a 48h cold settling, is then fermented at low temperature between 13 and 15°C. In 2017, the contribution of Mourvèdre in the blend produces a balanced wine combining sweetness and freshness. 4 months aging in vats.
Bottled in January 2018.
21,500 bottles produced.
Vegan Friendly.

Service & food pairing suggestions

Languedoc cod brandade
Grilled Bouzigues shells
Enjoy between 10 and 12 ° C, within 3 years.