

CHÂTEAU
GRAND ESCALION

Costières de Nîmes

2018

"This vintage has a very bright freshness highlighted by aromas of red fruits and citrus."



AWARDS

BRONZE Concours des vins de Mâcon

Vintage

Autumn was exceptionally dry. Spring reversed the trend with a significant accumulation of rain between April and June. The Summer months of 2018 were marked by sustained high temperatures yet with the water reserves accumulated during Spring, the vegetative cycle progressed without stress. A light storm on August 10th brought a welcome rainfall and the ripening process completed without incident. The harvest was carried out under dry conditions and was finished before the late September rains arrived.

Grape varieties

66% Grenache, 34% Syrah

Terroir

For this vintage, Grenaches come from silty-clay slopes covered with pebbles and the Syrah grapes were harvested on clay-ride soils directly surrounding the estate

Winemaking

To favour aromatic freshness and vivacity, the grapes were harvested during the early hours of the day when temperatures were at their coolest. The clear must, obtained by direct pressing followed by a 48h cold settling, is then fermented at low temperature under 14°C.
Bottled on Decembre 13, 2018.
33 000 bottles produced.
Vegan Friendly.

Service & food pairing suggestions

Tian of Provencal vegetables
Cod fillets and crushed tomatoes with coriander
Serve between 10 and 12°C, within 3 years of age.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.