



CHÂTEAU GRAND ESCALION

Costières de Nîmes Safrance

2014

"Dark crimson robe due to the 75% Syrah with concentrated blue fruit and integrated oak aromas. The palate shows fresh fruit liveliness and silky, harmonious tannins. The finish is long and elegant." Nicolas Speranza – Estate Manager/winemaker (Dec 2015)"



Vintage

After somewhat classic" Spring conditions, the vine growth was stable and constant, supported by atypical rainfall for this southern region. Thanks to a strong vigilance the grapes were harvested healthy and with excellent ripeness. Syrah have been harvested last, at the end of september, after the late-ripening grape varieties, to reach perfect maturity.

Grape varieties

75% Syrah, 25% Grenache

Terroir

Villafranchian quartz pebbles deposited by the Rhône river and red clay

Winemaking

5-day skin soak prior to fermentation. According to tasting evaluation, an alternance of punching down, pumping over and rack-and-return methods were applied. Moderate extraction, especially towards the end of the alcoholic fermentation, to favour silky tannins. The free-run and press wine were blended before being put into barrel and tank. 40% was placed in 3-year old oak barrels for a period of 8 months. Bottled the 8th July 2015. 6.600 bottles produced.

Agreements & Services

"Bresse" chicken with wild mushrooms
Grilled lamb brochette with rosemary and salt of the Camargue
16°-18°C

AWARDS

90 pts Wine Advocate

89 pts Vinous

04-mai Guide Hubert

Coup de cœur La Revue du Vin de France

Coup de cœur Magazine L'Epicurien

15/20 - Coup de cœur Bettane & Desselvaue

