

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2015

"“...the 2015 Costières de Nîmes Safranée gives up plenty of ripe plum and blueberry fruit, licorice and pepper in its rounded, mouth-filling personality.” Jeb Dunnuck for The Wine Advocate-Robert Parker, 30th Dec 2016."



AWARDS

OR Concours Général Agricole de Paris 05/2023
88-91 pts Wine Advocate

Vintage

After a classic Spring of alternating sunshine and rainy periods and a healthy flowering, the vine development was even and regular. July and August were hot and dry until late rains in August modified the planned harvest dates, requiring particular attention from our winemaking team. Picking of the Syrah started on the 21st September and the Grenache on the 28th September 2015.

Grape varieties

55% Grenache, 45% Syrah

Terroir

Parcel selection of 3 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on limono-clayey hillsides (Grenaches) and on clay-limestone (Syrahs) soils. This terroir produces small grape bunches, well ventilated and guaranteeing a qualitative yield (37hl in 2015).

Winemaking

The destemmed grapes are placed directly into tanks without crushing. Maceration lasts 4 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration. 15% of the cuvée is matured for 9 months in oak barrels.
Bottled on 21 July 2016.
10 213 bottlles and 560 magnums produced.
Vegan Friendly.

Service & food pairing suggestions

Clafoutis with candied black olives
Bull steak with herbs
Serve at 14-16°C (60°-65°F). Ideally open 1 hour prior to serving.
Optimum maturity: 2016 – 2022

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.