



CHÂTEAU GRAND ESCALION

Costières de Nîmes Safranée

2020



Grape varieties

80% Syrah, 20% Grenache

Terroir

Parcel selection of 4 ha:

- quartzite pebbles deposited by the Rhône, over alluvial clay hillside (Grenache)
- red clay soils (Syrah)

Winemaking

Harvested from September 3rd September 2021. The destemmed grapes were placed directly into tanks without crushing. Fermentation- maceration lasted 4 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration. 70% of the cuvée was matured for 10 months in French oak barrels.

Bottled on 29th July 2021: 12 673 bottles and 196 magnums produced.

Vegan friendly.

Service

Open one hour before serving between 13° and 15°C.