



## CHÂTEAU GRAND ESCALION

### Costières de Nîmes Safranée

2021



#### Grape varieties

80% Syrah, 20% Grenache

#### Terroir

Parcel selection of 4 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on limono-clayey hillsides (Grenache & Mourvèdre) and on red clay soils (Syrah). This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions.

#### Food & wine pairings

Porcini mushroom soup and parmesan crisps.  
Grilled rack of lamb with "herbes de provence"

#### Service

Serve at 13-15°C (60°-65°F). Ideally open 1 hour prior to serving.  
Optimum maturity: 2021 - 2027