



## CHÂTEAU GRAND ESCALION

### Costières de Nîmes Safranée

2022

"Lovely dark violet hue. Enticing and voluptuous nose of black fruit (cherry, blackcurrant) with a touch of spices. A very silky and smooth mouth with a hint of violets on the finish. Tasted Sept.2023."



#### Vintage

In 2022, the weather conditions were particularly hot and dry. These warm, dry conditions began in early May and resulted in early bud-break and vegetal growth. Practically no rain fell right up to mid-August, suggesting an early harvest. Then, from the 15th of August until the 5th of September, it rained one third of annual rainfall! Following a pause of several days to allow the vines to recover, the harvest finally took place under ideal conditions and resulted in a high-quality vintage with ripe and generous fruit.

#### Grape varieties

Uniquement Syrah

#### Terroir

Parcel selection of 2 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on red clay soils (Syrah). This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions. Age of the vines: 24 years on average.

#### Winemaking

Harvested from August 25th to September 2nd 2022. The destemmed grapes were placed directly into tanks without crushing.

Maceration lasted 4 to 5 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration.

70% of the cuvée was matured for 9 months in French oak barrels from 2 to 4 wines. Bottled on 20th July 2023. 7 876 bottles and 391 magnums produced. Vegan friendly.

#### Food & wine pairings

Boar terrine, grilled rack of lamb with "herbes de provence", dark chocolate dessert.

#### Service

Ideally open 1 hour prior to serving between 13-15°C (60°-65°F).  
Optimum maturity: 2023 - 2027.