



Ecrin 2016

AOC Montagne-Saint-Emilion, Bordeaux, France



The unadulterated brilliance of great wines is encapsulated in this Écrin, the quintessence of the estate's expertise. Its brilliant deep red color and complex, balanced palate reflect a wine that puts fruit first. Low yields, old vines and ageing in oak barrels are the foundations of this seductive, powerful and well-structured wine. A jewel case that contains a diamond.

PRESENTATION

This wine is the jewel in the estate's crown: a selection of the best plots, sorting to keep only the best berries, separate vinification in small stainless steel vats and barrel ageing coupled with aging in amphora and jars.

This is a delicate, elegant, complex wine, perfect for laying down for a decade or so, but also a quicker approach for the more impatient! A rare wine produced in small quantities.

THE VINTAGE

The spring was wet and mild, and the summer was hot and dry until October, enabling us to harvest grapes of perfect ripeness, making this an exceptional vintage.

LOCATION

Vineyard area: 21 hectares

Grape varieties: 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon

Appellation : Montagne Saint-Emilion

TERROIR

Terroir : Clay-limestone, clay-silica and sandy soils.

IN THE VINEYARD

Manual pruning in winter on hillside plots and later on other plots to delay budburst and the onset of frost.

Brushes crushed and reused as soil compost

Yield control

Mechanical harvesting

WINEMAKING

Parcel-by-parcel selection, separate vinification in stainless steel micro-vats.

AGEING

15 to 18 months in French oak barrels, amphoras and jars.

VARIETALS

Merlot 65%, Cabernet sauvignon 20%,
Cabernet franc 15%

TECHNICAL DATA

Surface area of the vineyard: 21 ac

Yield: 40 hL/ha

Age of vines: 35 years old

14 % VOL.

GM: This product contains no GMOs
or GMO-derived components.

Contains sulphites.



SERVING

Serve at around 17/18 degrees, decant if possible or open an hour before serving.

AGEING POTENTIAL

10 to 15 years

TASTING

Garnet-red color with pinkish highlights. The nose is dominated by aromas of redcurrant and smoky notes. The mouth is greedy and fresh, finishing with notes of white tobacco.

FOOD PAIRINGS

Herb-crusted rack of lamb with forgotten vegetables, dark chocolate-glazed parfait...

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Cheese, Game, French cuisine, Red meat, Poultry

