



Ecrin 2020

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 2019 vintage follows in the footsteps of recent great Bordeaux vintages. The winter was surprisingly mild, followed by a rather cool spring. Summer was hot, but the rain came at just the right time on several occasions: in July and August, then a few showers in early September. These rains were a lifesaver, keeping the grapes fresh and energized before harvest.

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%

14 % VOL.

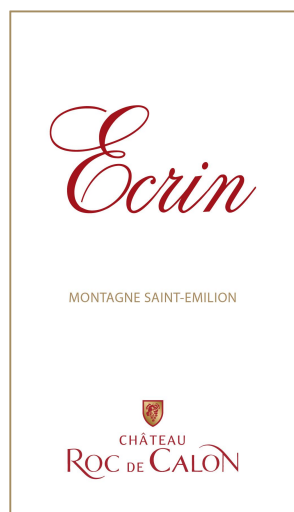
Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 21 ac

Yield: 40 hL/ha

Age of vines: 35 years old



SERVING

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

AGEING POTENTIAL

10 to 15 years

TASTING

Intense red color with crimson reflections. Fresh nose with aromas of gooseberry and cayenne pepper. The palate is greedy with notes of grenadine and sweet spices on the finish.

FOOD PAIRINGS

Milk chocolate and tonka bean marquise, pan-fried foie gras, fillet of beef with cured ham and porcini mushrooms ...

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS

JAMES SUCKLING.COM

91/100

"Sweet spices, dry earth and crushed sweet red berries. Zippy red fruit with medium body and soft, sleek tannins. Juicy, medium- long finish. Drink now."

James Suckling

