





Ecrin 2019

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

14 % VOL.

Contains sulphites.

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

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

TECHNICAL DATA Surface area of the vineyard: 21 ac Yield: 40 hL/ha Age of vines: 35 years old

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

AGEING POTENTIAL 10 to 15 years

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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 oh the finish.

FOOD PAIRINGS

Chocolate "Coeur coulant", venison fillet with figs and roasted pears...

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS

Wine Cellar 92/100

"The top Cuvee from the property offers a nose with flowers, plums, chocolate, licorice and smoke in the perfume. Lush, round, soft and polished, the wine is loaded with sweet red berries from start to finish, leaving with a nice sweetness of the fruit, espresso, mint and dark cocoa. You can enjoy this on release but it should be better with a year or two of age. Drink from 2023-2033."

Jeff Leve, The Wine Cellar Insider

Yves Beck

93/100

91/100

"Belle intensité florale dans le bouquet d'Ecrin. Invitantes nuances de violettes et de notes crayeuses, suivies de parfums de cerises et de mûres. Beaucoup de finesse ! En bouche le vin est frais, compact et bien soutenu par ses tannins aux grains fins. Bonne persistance fruitée de la finale. Un vin à découvrir ! 2024-2039" Yves Beck - Beckustator

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"Pretty nose of plums, currants, dried roses and hazelnuts. Medium-bodied, juicy and creamy with fine tannins. Delicious finish. Drink or hold." James Suckling



