

DOMAINE DE L' *Echevin*

Our Domaine de l'Echevin is a unique wine that encapsulates the rich fruit, Saint Maurice area and great blend. It's an entire family of winemakers' expertise in a bottle. This honest and heady wine gives a unique sense of energy.

LAND

These north-facing vineyards are surrounded by woods. The vines have deep roots and enjoy a fresh surrounding microclimate to bring us violet, fresh mint and blackcurrant notes. The estate's land at an altitude of 350m gives our wine great minerality.

BLEND

20% Grenache, 80% Syrah.

WINE MAKING

The harvest is fully stalked and crushed before being put into vats using gravity. The grapes macerate at 7°C for approximately 4 days prior to fermentation. Our wine making process is natural and traditional so it's sustainable in terms of fermentation temperatures.

AGING

Half is aged in small concrete vats and half is aged in Bordeaux barrels of 2 wines. The wine is in control of how long it ages for but the average is 15 months.

TASTING

A complex and masculine personality with a deep ruby colour bursting with peppery and concentrated aromas of this exceptional land.

It's packed with fruit, is full-bodied and rich.

Its hearty and rich aromas, honesty and incredible balance make this a magical wine.

