

Echevin en 1589
GUILLAUME DE ROUVILLE

WHITE

LAND

All our white grape varieties are planted on the same 2ha plot at an altitude of 400m at the top of the northern side of the estate overlooking the village of Saint Maurice.

BLEND

The wine is mostly made up of Grenache Blanc followed by variable proportions of Viognier, Marsanne and Roussane depending on the vintage.

WINE MAKING

The harvest is hand-picked and boxed based on plot selection. We immediately place the grapes in a cold room for 3-5 days. A last-generation press presses the grapes and we ensure the juice of each variety is pressed separately. The wine is fermented in Bordeaux and Burgundy barrels with 1 wine from the best châteaux which we personally visit to make our selection every year.

AGING

The barrels are regularly beaten so the fine lees enrich the wine.

TASTING

An exuberant wine bursting with honeyed citrus notes. Its solid, full-bodied and sappy nature epitomises the land.

It's creamy on the mouth, sweet with an enduring and opulent finish of heady alcohol. This honest wine stands out for its elegance, smoothness and finesse making it a great ambassador for the estate.

