



## Ecrin from Château Roc de Calon, AOC Montagne-Saint-Emilion, Red, 2018

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 of the estate: a premium vintage made from grapes selected from our best plots and terroirs, to keep only the best berries. Separate vinification in small stainless-steel vats and barrel ageing combined with ageing in amphora and jars.

This wine is delicate, elegant, complex... Perfect for cellaring for ten years or more, but also a quicker approach for the more impatient! A rare wine produced in small quantities.

### THE VINTAGE

Spring was very wet, but was followed by a glorious summer until mid-October. The harvest went perfectly, with high quality grapes.

### 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, then later on other plots to delay budburst and the onset of frost.

Branched shoots reused as compost for the soil.

Controlled yields.

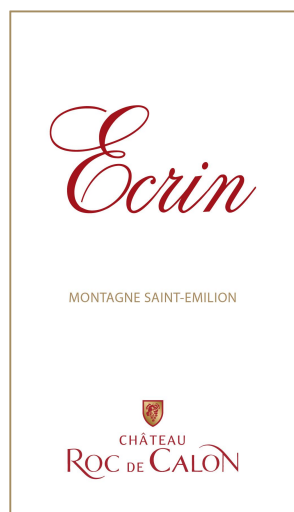
Mechanical harvesting.

### 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.

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

This wine reveals a deep garnet-red color, captivating by its warm, vibrant hues. The highly complex nose harmoniously blends notes of ripe black fruit, subtle wood and a delicate hint of spice and undergrowth. On the palate, the smooth attack opens onto a rich, full-bodied structure, supported by silky tannins and elegantly toasty aromas. The long, persistent finish reveals a subtle floral touch, marking a moment of refined tasting.

#### VISUAL APPEARANCE

Intense, deep garnet-red color with incarnate highlights.

#### AT NOSE

Complex nose with woody notes, blond tobacco, blueberry and a touch of undergrowth.

#### ON THE PALATE

A supple attack gives way to a full-bodied palate with silky tannins and delicate toasty aromas. The long finish releases a note of elderberry.

#### FOOD PAIRINGS

Game: Roast venison, hare à la royale, pheasant with chestnuts.

Red meats: Grilled prime rib, entrecôte with pepper sauce, grilled duck breast, seven o'clock lamb.

Poultry: Duck with cherries, roast guinea fowl, roast free-range chicken, stuffed quail.

Cheeses: Brie de Meaux, Saint-Nectaire, Comté, Reblochon.

Desserts: Red fruit tart, dark chocolate moelleux, cherry clafoutis, red fruit crumble.

French specialties: Coq au vin, boeuf bourguignon, cassoulet toulousain, civet de lapin.

#### CLASSIC FOOD AND WINE PAIRINGS

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

#### REVIEWS AND AWARDS

*Yves Beck*

91/100

"Inviting, fruity bouquet with hints of cherry and thyme. On the palate, the wine is fine, elegant, balanced and supported by compact tannins."

Yves Beck, Yves Beck - Beckustator

