



## Ecrin by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 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 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

The 2020 vintage is in line with the great, notable vintages of the Bordeaux vineyard. After a mild winter and a turbulent spring, the summer of hot days and cool nights offered an ideal climate for optimal development of the berries and their maturity, favoring a remarkable harvest.

The profile of this vintage is less powerful than 2019, which had riper notes, but has more silkiness, finesse, delicacy and exceptional color while being superbly structured and balanced, giving it additional years of cellaring. . An exceptional vintage.

### LOCATION

Vineyard area: 21 hectares

Grape varieties: 80% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon and 5% Malbec

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.

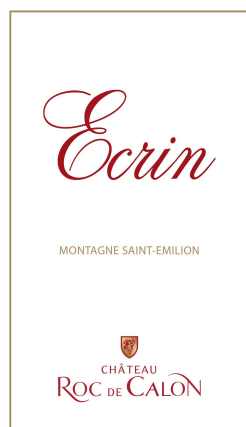
Brushes crushed and reused as soil compost

Yield control

Mechanical harvesting

### WINEMAKING

Parcel-by-parcel selection, separate vinification in stainless steel micro-vats.



Château Roc de Calon  
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## AGEING

12 months in French oak barrel and 12 months in amphoras.

## VARIETALS

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

## 14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

## TECHNICAL DATA

Surface area of the vineyard: 21 ha

Yield: 40 hL/ha

Age of vines: 35 years old

Aging in barrels: 12 month

Aging in amphorae: 12 month

## SERVING

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

## AGEING POTENTIAL

10 to 15 years

## TASTING

This vintage reveals a deep red, intensely luminous color. On the nose, freshness expresses itself through lively red fruit aromas accompanied by a hint of spice. On the palate, the texture is generous and greedy, marked by delicate fruity flavors, ending with a subtle touch of sweet spices for a very fine finish.

## VISUAL APPEARANCE

Intense red color with crimson reflections.

## AT NOSE

Fresh nose with aromas of gooseberry and cayenne pepper.

## ON THE PALATE

The palate is greedy with notes of grenadine and sweet spices on the finish.

## 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

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, James Suckling

