



L'ÉCHALAS

AOP Côtes du Roussillon

Red 2019

Conversion to organic

14,5 % Vol



Rièrre Cadène

Sulphur free - Garrigue - Juicy

Varieties	Grenache noir, Syrah
Soil and climate	Terraced vineyard on Calce terroir Limestone and shale soil
Vinification and ageing	Yield : 20 hL/ha Plots selection Hand-picked harvest at phenolic maturity Destemming Blend of grape varieties before fermentation Fermentation with temperature control Manual punching down every day Vatting for 10 days Pneumatic pressing / Free-run juices selection Ageing in vats for 3 months
SO ₂ total	< 10 mg/L
Tasting	Garnet color Blood orange nose, blackcurrant, game Silky tannins Served at 16°C
Wine and food pairing	Free-range chicken / roast poultry Duck with orange Caramelized pork ribs
Laying down	Peak 2021 - 2023 Cellaring potential 5 years