

L'Echalas, red 2020

Sulphur free - Garrigue - Juicy

AOP Côtes du Roussillon, 14,5 %Vol

Grape

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

Ageing in vats for 3 months

SO₂ total

< 20 mg/L



Tasting

Garnet color

Blood orange nose, blackcurrant, game

Silky tannins

Serve at 16°C

Wine and food pairing

Free-range chicken / roast poultry

Duck with orange

Caramelized pork ribs

Laying down

Peak 2022 - 2023

Cellaring potential 5 years

CÔTES CATALANES
indication géographique
protégée

L'Echalas