

DOMAINE DE L' *Echevin*
Guillaume de Rouville

Guillaume de Rouville, ancestor of the Fabre family, was a respected and noble mayor and was Echevin (Magistrate) of Lyon in 1589. A dedicated man in all he undertook he owned several vineyards and had a particular fondness for silk production. This wine is a tribute to his nobility and dedication.

A wine produced with a noble blend, in respect of time told tradition: powerful and generous, steeped in finesse and silkiness. An intense and subtle experience.

TERROIR

All our white wine vines are planted on the same 3 hectare parcel on top of the estate's northern slopes. The parcel faces and overlooks the village of Saint Maurice. On this clayey limestone plateau at 315 metres altitude we cultivate Viognier, Grenache Blanc, Marsanne and Roussane. These varieties offer excellent aromatic complexity with notes of toasting, floral notes and also fresh fruit. We cultivate the vines based on the excellence of tradition and respect for the vine in its environment.



BLENDING AND VINIFICATION

Grenache Blanc is the major element in this vintage, followed in varying proportions, depending on the characteristics of the year, by Viognier, Marsanne and Roussane.

The grapes are hand harvested into small cases on the basis of parcel selection. The harvest is immediately placed in a cold room for 3 to 5 days.

Pressing is carried out with a latest generation pneumatic press and we take care to press the juices from the different grape varieties separately.

Next the wines are cold racked to separate the lees for 24 to 36 hours in a stainless steel tank equipped with cooling elements. Alcoholic fermentation is carried out in 1 wine Bordeaux or Burgundy barrels from reputed chateaux. We carefully select our barrels every year.

Each grape variety is transferred to a barrel duly adapted by the cooper to its specific organoleptic characteristics. Final blending of the wines is carried out at the last minute and we then let the bottles rest for around 9 months before being presented for sale.

TASTING NOTES

Guillaume de Rouville - Saint Maurice :

This excellent Domaine de l'Echevin white achieves distinction with a honeyed nose of lemon and other citrus fruits.

A wine with an exuberant character and is richly fruity but it is still young and its full character has yet to be revealed.

A worthy ambassador with its character, elegance, suppleness and finesse: generous with great

