



Echappée Bel



PRESENTATION

- Appellation: Bordeaux
- Grapes varieties: 100% Merlot
- Acreage: 5,50 ha
- Soil: Clay-silty with undergrounds of Graves

PROCESS

- Harvesting mode: mechanical
- Vinification: Short fermentations and maceration (1 week each)
- Ageing: In stainless steel tanks to keep fruits and freshness.

COMMENTS

- Tasting: Intense garnet color with notes of cherry and fresh raspberries. Fruity, round and easy to drink.
- Service temperature: 15 to 18°C
- Ageing potential: 2 to 3 years.
- Notes/Press: Vintage 2011



Silver medal, 14/20, Feminalises 2014



Bronze medal, IWC 2014