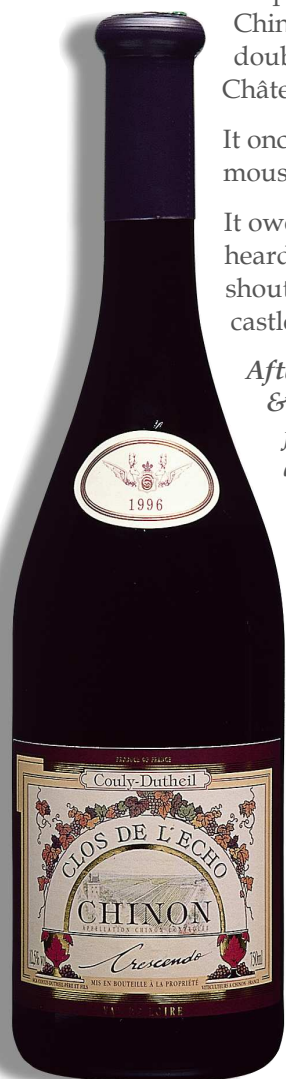


Crescendo

Clos de l'Echo



A superb estate facing the Château of Chinon. The Clos de l' Echo is without a doubt one of first vineyards around the Château and in Chinon.

It once belonged to the family of the famous humanist François Rabelais.

It owes its name to the echo which can be heard when tourist from all horizons shout in front of the royal walls of the castle.

After many years of researches on yield & test with different oak barrels, our family has reached an outstanding quality level to elaborate a Concentrated & Harmonious Cuvée .

The First Crescendo Vintage : 1995 was reserved and dedicated to our Millénium Cuvée (Jéroboam).

Crescendo must be exceptional & enforced the General Clos de l'Echo quality & image.

Today this Rare Wine, listed by most of Top 2 or 3 stars Michelin Gastronomic restaurants is only available in 1996 or 1997.

Two exceptional vintages which deserve a Crescendo cuvée

GASTRONOMIE

Rare & Considered as the Most Elegant & Concentrated Red Loire wine. Recommended with
*Roasted wild duck or chicken
Roasted leg of Lamb & Grilled Beef
Game & Venison*

THE VINEYARD

Soil : Clay & Limestone.
Grape variety : cabernet franc.
Exposure & Age : Clos de l'Echo
Selected from a very stony slope facing south with very old vines.

VITICULTURE

- Intergrated farming system based on biological methods.
- Thinning out of leaves to increase ripeness & concentration
- High Control of grape maturity in laboratories.

HARVEST

- Manual harvest
- Strict grapes' selections
- Destalking.
- Yield : 20 to 25 Hl/ha.

VINIFICATION

- Controlled temperature fermentation in stainless steel tank exclusively designed with punching & crushing system.
- 2 weeks fermentation + 4 weeks maceration (High concentration).
- Traditional & regular racking
- Maturing period in French Oak Barrel : 12 months

TASTING NOTES

Very dark & intense Ruby & Garnet robe.
The elegance & complexity of the bouquet is absolutely astounding as it reveals fragrances of ripe, spicy black fruits, oak, brown tobacco and fresh vanilla.
Red Fruits, vanilla, integrated wood and spices irrigate the palate fo an infinite length of time.
Elegance & Concentration.

Decant before serving.

Ageing Potential : 20 to 25 years.