



Caves D'ESCLANS
SACHA LICHINE



GRAPES ARE SELECTED FROM VINES THAT GROW FROM PARCELS OF SUPERIOR QUALITY. THE BEST QUALITY LOTS BEARING OLD VINES CONSISTING OF GRENACHE AND VERMENTINO.

HARVESTING AT SUNRISE TO NOON.
GRAPES ARE SORTED ELECTRONICALLY AND MANUALLY THREE TIMES.
DESTEMMING AND SLIGHT CRUSHING AT 7-8°C TO AVOID COLORATION.
90% FREE RUN JUICE. 10% FIRST MILD PRESSING.
NO MACERATION. ALCOHOLIC FERMENTATION IN NEW AND SECOND YEAR DEMI MUID (600 LITER BARRELS) FOR 10 MONTHS IN BURGUNDIAN STYLE.
•BATONNAGE• TWICE WEEKLY.
INDIVIDUAL BARREL TEMPERATURE CONTROL.

Wine Spectator

92points

2010 Les Clans

Intense and well-structured, with some tannic power behind the vibrant, creamy flavors of cherry, blackberry and wild plum. Ginger and smoke notes linger into the long, rich finish. Very distinctive. Drink now through 2014. K-M.

WELT am SONNTAG

92points

2010 Les Clans

Very complex, adaptable, elegant.

Jancis Robinson
JancisRobinson.com

17.5/20

2010 Les Clans

'Superior' plot of Grenache and Vermentino. 90% free run juice. Burgundian winemaking techniques, in new and second year demi muids. New, wider bottle for this superior bottling in the 2010 vintage but, while it means it's easier to spot, it seems a bit heavy to me. Notably pale salmon with a lightish, greyish tint. Very subtle and broad - really does taste a bit like a white burgundy in terms of texture and acidity. Very delicate indeed but with breadth and apparent potential for development. Still slightly chewy on the finish. Drink 2012 to 2015.



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