



Since 1628

ESCOTEBISE

AOC Fronsac

HISTORY

Built in the middle of the 18th century, Château Jeandeman was formerly known as Escotebise (listen to the wind in Gascon), due to its exceptional geographical position at the summit of the hills of Fronsac. This micro-cuvee was born out of deep reflection. A great wine is an invitation, a discovery and not a demonstration or a dramatization. Jean Trocard and his team work daily to make a wine that is simple, elegant and authentic with the sole aim of pleasurable tasting. An exceptional terroir, hundreds of years of know-how and up to date techniques are all present, but the most important factor for us is the enjoyment of our wine by the consumer.

AREA

33 hectares (82 acres).

GRAPE VARIETIES

100% Merlot.

TERROIR

Château Jeandemann, situated at 88 m, at the top of the Fronsac hills, dominates the valley of the Isle and Dordogne rivers. It encompasses 33 hectares of vines on an exceptional terroir. The clay-limestone soil possesses an ingredient : ferrous oxide, which gives a unique characteristic to the soil. This clay soil, is the same as that of the great Pomerol chateaux; it retains a large amount of water meaning the vines have difficulty in extracting too much and therefore the raisins are more concentrated. These parcels of clay soil produce a wine with a deep colour, an opulent mouth-feel and silky tannins. The limestone soils of the plateau are identical to those on the famed limestone plateau of Saint Emilion. In these parcels the vines are obliged to send their roots deep into the ground in order to nourish themselves, resulting in wines that are complex and mineral.

PLANTING DENSITY

5000 vines/ha

AGE OF THE VINES

45 years

HARVEST AND VINIFICATION

All vines are picked and sorted by hand. The entirety of the harvest is then destemmed and sorted again. Individual parcel management allows the production of homogenised lots. The number and size of tanks is adapted to each parcel. Malolactic fermentation in tank permits the conservation of the fruit aromas.

AGING

2 to 25 months in French oak barrels (25% new oak, 50% one-year barrels, 25% two-year barrels). The cuvee Escotebise is the product of our best barrels.

AVERAGE PRODUCTION

1300 bottles

ABV

13,5% vol

TASTING NOTE

Lovely deep red colour. The nose is generous and open with notes of macerated fruit and a rich nuttiness. The palate is soft and full, with ripe tannins and balanced acidity. A delicious, easy-drinking wine.

SERVICE TEMPERATURE

16°C to 18°C (61°F/65°F)

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