



## Domaine de L'Echevin Côtes du Rhône Villages – Saint Maurice



### The Domaine at-a-glance

**Owner:** François Fabre  
**Winemakers:** François and Adrien Fabre  
**Soil:** Clay-Limestone with Gravel **First Vintage:** 1998  
**Size:** 14.5 Ha **Location:** Visan, Southern Rhône Valley  
**Appellations Produced:** Côtes du Rhône Villages – St. Maurice



Adrien Fabre

François Fabre and his son Adrien own and operate two domaines with vineyards located in two of the Côtes du Rhône Villages appellations: Domaine la Florane in Visan, and Domaine de l'Echevin in Saint-Maurice. Domaine La Florane's vineyards are planted on the hillsides of a small, wind-swept valley in Visan. While Domaine de l'Echevin's vineyards are planted on a plateau which is over 300 meters in altitude. The soil at Domaine de l'Echevin is a rock clay-limestone. The surface is very gravelly with some *galets roulés*, under which is a deep layer of clay.



Vineyards at Domaine de L'Echevin

Domaine de l'Echevin gets its name from a distinguished member of François Fabre's family, Guillaume de Rouville, the *Échevin* (Alderman) of Lyon in 1589. Today the labels of Domaine de l'Echevin proudly bare the 16th century crest of Guillaume de Rouville. The wines are vinified at the Fabre's recently modernized winery in Visan. The winery is, by design, an impressive blend of new and old technology. François put in place a gravity fed system for moving the grapes, which are loaded into a crusher/de-stemmer that is on tracks, suspended above the tanks. The crusher/de-stemmer then moves down the tracks to a desired location, and drops the grapes directly to the tank by gravity. This ingenious system saves time, labor, and allows the grapes to be processed in a short amount of time which helps prevent oxidation. At Domaine de l'Echevin the vines are protected on most sides by woods and an olive grove to the west. Since they work organically and are biodynamic, the woods serve as an excellent buffer-zone from other non-organic producers.

91 Points—The Wine Spectator

### Saint-Maurice "Guillaume de Rouville" 2007

**Technical Notes:** The entire appellation of Saint-Maurice consists of only 138 hectares (roughly 341 acres). Cuvée "Guillaume de Rouville" comes from some of the Fabre's best vineyard sites, located on a plateau that is over 300 meters in altitude. At this altitude the vines are unprotected from strong winds which help to rid the grapes of excess moisture during harvest. The grapes for this wine are hand-picked and vinified separately by parcel. The wine spends 12 months in French oak barriques. Finally, the wines are lightly fined with egg whites before bottling.

**Tasting Notes:** In the glass this wine is the color of India ink. Concentrated notes of blackberry and cassis mingle in the palate with hints of black pepper and garrigue spices. This is a solid wine with firm tannins. The 2007 vintage has enough fruit to enjoy now, but should last for years to come. François' and Adrian's "Guillaume de Rouville" is a perfect match for beef, lamb, and game dishes. At home we love to serve it with broiled flank steak.



Syrah 95%  
Grenache 5%