

# Étienne Bécheras



Etienne Bécheras is a veteran vigneron who brings an unapologetic confidence to his soulful wines. A weathered man with an imposing presence, it is clear that he spends the majority of his time working his steep vineyards and apricot, cherry, ash, and acacia orchards that are spread among 12 ha above the village of Arras. Always generous and friendly, his humility and honesty come through in the wine. With vineyards principally situated in the Saint-Joseph appellation, supplemented with limited but well-placed holdings in Crozes-Hermitage, Becheras's wines are an excellent example of wines from this mid-section of the Northern Rhône and offer compelling value.

## Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Copper sulfate, synthetic treatments when necessary
- **Ploughing:** Annual hoeing and working of the earth
- **Soils:** Limestone-clay and granite
- **Vines:** Planted at 6,000-7,000 vines/ha and ranging from 8 to 65 years old
- **Yields:** Controlled through severe winter pruning, debudding, and an occasional green harvest, yields average c. 35-40 hl/ha
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Following total destemming, red wines ferment spontaneously in concrete vats. Cuvaison lasts 20-25 days. White wines ferment spontaneously in 225-l barrels.
- **Extraction:** White wines see regular bâtonnage. Red wines see pumpovers, punchdowns, and racks and returns during fermentation.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation

## Aging:

- **Élevage:** White wines spend 12 months in new 225-l barriques. Red wines spend 18 months in 225-l barriques.
- **Lees:** Wines remain on fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned, red wines are unfiltered. White wines are plate filtered.
- **Sulfur:** Applied at bottling, with c. 15 mg/l free sulfur