



GREECE

Domaine Skouras, "Megas Oenos"

Domaine Skouras was founded in 1986 by the Dijon-trained oenologist George Skouras. In 1988 George launched the iconic wine Megas Oenos, which translates as "Big Wine." It is the first Greek wine to blend the indigenous Aghiorghitiko grape with an international varietal, Cabernet Sauvignon in this case, making it the first ever "Super Peloponnesian" wine!

Megas Oenos is always a blend of 80% Aghiorghitiko and 20% Cabernet Sauvignon. The grapes are sourced from two vineyard sites that are among the highest-altitude red wine vineyards in Europe. At 700 meters (2297 feet) elevation above sea level the grapes develop intense concentration of flavor and really have to struggle to ripen. This high altitude coupled with old vines, Aghiorghitiko vines are between 31-67 years old and the Cabernet vines are 35 years old, make for a perfect expression of this unique terroir.

The wines themselves show many layers of complex flavor such as tobacco, dried leather, dried herbs and red fruit. We are fortunate to be able to offer multiple older vintages where the wines have had the time to harmonize the subtle flavors and allow them to shine through, not to mention they are an incredible value!

3557	Domaine Skouras, "Megas Oenos," Peloponnese	1998	90
3465	Domaine Skouras, "Megas Oenos," Peloponnese	1999	85
3464	Domaine Skouras, "Megas Oenos," Peloponnese	2000	80
3556	Domaine Skouras, "Megas Oenos," Peloponnese	2003	70