



# Louis Latour

MAISON FONDÉE EN 1797

## ECHÉZEAUX GRAND CRU 2003

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Echézeaux Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk and gravel.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

This is a superb vineyard situated above Clos Vougeot, between Vosne-Romanée and Vougeot in the Côte de Nuits. It belongs to the era of the Cîteaux Abbey. Echézeaux offers quite diverse and complex soils depending on each climate, all with an easterly exposure. Echézeaux is an exquisite red wine that is robust, solid, and completely harmonious. It is always a great wine to age.

### *Wine tasting*

- TASTING NOTE This is a full-bodied, powerful wine, dark in colour with a generous nose which has distinct blackcurrant notes. The palate is velvety smooth, showing a complex fruit character with a multiplicity of flavours that linger in the mouth. This is a classic red Burgundy with both power and finesse.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

### *Press review*

Echézeaux Grand Cru 2003 - Vinavisen Magazine - February 2005 - 5 stars

