



# Louis Latour

MAISON FONDÉE EN 1797

## ECHÉZEAUX GRAND CRU 2024

- **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, 100% malolactic fermentation.
- **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** The Echézeaux has a deep ruby colour, a mentholated nose complemented by aromas of cherry and vanilla followed by a full-bodied and elegant palate where morello cherry blends with silky tannins.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Roasted lamb - rib-eye steak - game - mature cheeses.
- **SERVING TEMPERATURE** 16-17°

### *Press review*

Echézeaux Grand Cru 2024 - Bill Nanson Burgundy Report - January 2026