



Louis Latour

MAISON FONDÉE EN 1797

GRANDS ECHÉZEUX GRAND CRU

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay and limestone.
- AVERAGE YIELD 30hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

This exquisite red wine comes from the parcel of Grands Echézeaux located between Vosne-Romanée to the north and Vougeot to the south in the Côte de Nuits area. Like Vougeot, Grands Echézeaux is a creation of the monks of Cîteaux in the 12th century. The vineyard's soils are quite homogeneous, of a clay limestone nature, close to the upper part of Clos Vougeot, at about 250 metres of altitude. The Grands Echézeaux combines strength, distinction, and longevity.

Wine tasting

- TASTING NOTE Of a deep colour (ruby/garnet), the Grands-Echezeaux Grand Cru offers aromas of mocha, toasted bread, liquorice, and black berries accompanied with a hint of undergrowth. It is a powerful and persistent wine in the mouth with notes of chocolate and peppermint.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

