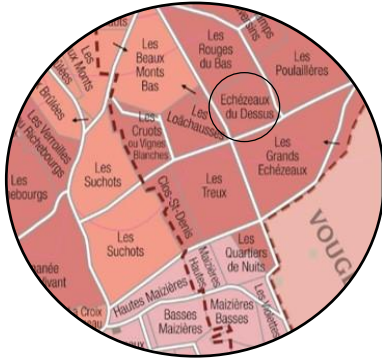


ECHEZEAUX GRAND CRU

2017



WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Grapes are partially destemmed (70%).

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 18 months with 80% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

Key points

Perfect location
Grand Cru

Purest match power/finesse

Huge texture

1 of the best Echezeaux

TERROIR

Our vineyard of Echezeaux Grand Cru is divided into 2 plots located for 80% in the climat 'Echezeaux Du-Dessus' planted in 1922 and 20% in the climat 'Quartiers de Nuits' planted in 1945

Total area: 1,1465 hectares (2,83 acres)

Climat & Soil : South/South-east facing smooth slope. Clayey limestony soil - brown clay predominance with many little rocks.

TASTING NOTES

EYE

Pretty red-velvet colour.

NOSE

Nice freshness with cherry and black pepper aromas.

PALATE

On the palate, the wine is ample and velvety.

SERVICE & CELLARING

Can (and should!) be kept in cellar between 15 to 20 years. Should be opened several hours before drinking it. Ideal temperature :13-14° C

FOOD & WINE PAIRINGS

This beautiful and young Echezeaux 2017 will perfectly pair with Tournedos Rossini or game Birds.

