



# Louis Latour

MAISON FONDÉE EN 1797

## ECHÉZEAUX GRAND CRU 2011

- 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 Of a fantastic garnet colour, the Echézeaux Grand Cru 2011 offers a complex nose with spicy and woody notes. In the mouth, notes of cherries and liquorice are revealed. It is a powerful and ample wine with wonderful 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 2011 - Wine Spectator - June 2014 - 93/100  
Echézeaux Grand Cru 2011 - Wine Spectator Insider - April 2014 - 93/100

