



# Louis Latour

MAISON FONDÉE EN 1797

## ECHÉZEAUX GRAND CRU

2008

- 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 Oaky notes on the nose, however its freshness is exposed on tasting, with hints of peppermint and liquorice. It is complex with harmonious tannins and is without doubt a wine to cellar for a few more years.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

### *Press review*

Echézeaux Grand Cru 2008 - Wine Spectator - January 2011 - 90/100  
Echézeaux Grand Cru 2008 - Wine Enthusiast - December 2010 - 93/100 "Cellar Selection"  
Echézeaux Grand Cru 2008 - Allen Meadows' Burghound - April 2010 - 90/100

