



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 that is situated above Clos Vougeot, between Vosne-Romanée and Vougeot in the Côte de Nuits. It belongs to the era of the Citeaux Abbey. 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

