



Louis Latour

MAISON FONDÉE EN 1797

ECHÉZEAUX GRAND CRU 2016

- 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 With a superb ruby red colour and garnet-red lights, our Echézeaux Grand Cru 2016 reveals earthy and spicy notes. The mouth, ample and suave, develops spicy aromas with subtle hints of nutmeg and pepper. Lovely freshness on the finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

- Echézeaux Grand Cru 2016 - Wine Spectator - USA - February 2019 - 93/100
- Echézeaux Grand Cru 2016 - Wine Spectator - May 2018 - 95/100
- Echézeaux Grand Cru 2016 - Burghound.com - April 2018 - 93/100
- Echézeaux Grand Cru 2016 - Inside Burgundy, Jasper Morris - January 2018 - 94/100

