



Louis Latour

MAISON FONDÉE EN 1797

ECHÉZEAUX GRAND CRU 2017

- 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 deep ruby color and garnet lights, our Echézeaux 2017 offers an intense nose combining black cherry, liquorice, cinnamon and undergrowth hints. The mouth is rich, very long with silky tannins. We notice a great freshness with liquorice, toasty coffee and cherry flavors.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Echézeaux Grand Cru 2017 - Burghound.com - USA - April 2019 - 90-93/100
Echézeaux Grand Cru 2017 - William Kelley, Wine Advocate (USA) - February 2020 - 92/100
2017 Echézeaux Grand Cru - February 2020 - Wine Spectator Insider - 94/100
Echézeaux Grand Cru 2017 - Jancis Robinson - January 2019 - 17/20
Echézeaux Grand Cru 2017 - Burgundy Report, Bill Nanson (UK) - January 2019 - "Such tasty wine!"

