



Louis Latour

MAISON FONDÉE EN 1797

ECHÉZEAUX GRAND CRU 2018

- 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, 100% malolactic fermentation.
- 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 Our 2018 Echezeaux Grand Cru reveals a garnet-red brilliance in the glass with a complex nose of licorice, coffee and black currants. Elegant tannins combine with cherry and licorice flavors to produce an exceptionally lengthy wine with a fresh and slightly saline 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 2018 - 93 pts - Wine Spectator May 2021

Echézeaux Grand Cru 2018 - Burghound.com, Allen Meadows - Spring 2020 - 91/100

