



Louis Latour

MAISON FONDÉE EN 1797

ECHÉZEAUX GRAND CRU 2021

- **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 Echézeaux Grand Cru 2021 has a very dark ruby colour. Its nose reveals notes of mocha, coconut, and undergrowth. The suave palate discloses aromas of blackcurrant and liquorice. It is an elegant wine that combines freshness and length on the palate.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Roasted lamb - rib-eye steak - game - mature cheeses.
- **SERVING TEMPERATURE** 16-17°

Press review

Echézeaux Grand Cru 2021 - Burghound.com - April 2023 - 90/100

