



Louis Latour

MAISON FONDÉE EN 1797

ECHÉZEAUX GRAND CRU 2022

- 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 2022 has a deep, garnet-red colour. Its intense nose reveals notes of blackcurrant and clove. The palate is full-bodied, round and very fresh, with aromas of mocha and liquorice. This wine has silky tannins and an airy, almost saline finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

