



# Louis Latour

MAISON FONDÉE EN 1797

## GRANDS ECHÉZEUX GRAND CRU 2005

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Grands Echézeaux Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay and limestone
- AVERAGE YIELD 30hl/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 exquisite red wine comes from the parcel of Grands Echézeaux located between Vosne-Romanée to the north and Vougeot to the south in the Côte de Nuits area. The soil of these parcels is mainly composed of clay and limestone. Grands 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 ripe cherry robe, the 2005 Grands Echézeaux is a powerful and complex wine. Aromas of red fruits come to the fore, along with delicate vanilla notes. It has a great length on the palate and should be cellared between 5 to 10 years to gain even more roundness.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses
- SERVING TEMPERATURE 16-17°

