



Louis Latour

MAISON FONDÉE EN 1797

GRANDS ECHÉZEUX GRAND CRU 2012

- 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. Like Vougeot, Grands Echézeaux is a creation of the monks of Cîteaux in the 12th century. The vineyard's soils are quite homogeneous, of a clay limestone nature, close to the upper part of Clos Vougeot, at about 250 metres of altitude. The Grands Echézeaux combines strength, distinction, and longevity.

Wine tasting

- TASTING NOTE Beautiful ruby in colour, the Grands Echézeaux Grand Cru 2012 offers a complex bouquet of blackberry, cassis and mocha. It is an ample and elegant wine with silky tannins and cherry stone notes.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Grands Echézeaux Grand Cru 2012 - Jancis Robinson - January 2014 - 17.5/20
Grand Echézeaux Grand Cru 2012 - Tim Atkin - February 2014 - 91/100 (UK)

