



Louis Latour

MAISON FONDÉE EN 1797

GRANDS ECHÉZEUX GRAND CRU 2013

- 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 Of a nice ruby colour, our Grand Echezeaux Grand Cru 2013 offers a smoked nose with aromas of toasted almonds, blackcurrant, blackberry and cocoa. In mouth, this wine has a nice freshness and richness with notes of black fruits and chocolate. The tannins are silky.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses
- SERVING TEMPERATURE 16-17°

