



Louis Latour

MAISON FONDÉE EN 1797

GRANDS ECHÉZEUX GRAND CRU 2015

- 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 Our Grand Echezeaux Grand Cru 2015 offers a dark ruby color. The intense and complex nose offers aromas of brioche, spices, blackcurrant and cocoa. We feel seduced by its ample, very round mouth that reveals notes of mint and mocha. Smooth tannins and very nice freshness in the final.
- 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 2015 - Wine Spectator - October 2017 - 95/100
Grands Echézeaux Grand Cru 2015 - Jancis Robinson - January 2017 - 17/20

