



# Louis Latour

MAISON FONDÉE EN 1797

## GRANDS ECHÉZEUX GRAND CRU 2020

- 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 Of a deep colour (ruby/garnet), the Grands-Echezeaux Grand Cru offers aromas of mocha, toasted bread, liquorice and black berries accompanied with a hint of undergrowth. It is a powerful and persistent wine in the mouth with notes of chocolate and peppermint.
- 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 2020 - Burghound.com - 91/100 pts

