



Louis Latour

MAISON FONDÉE EN 1797

ECHÉZEAUX GRAND CRU 2005

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk and gravel.
- AVERAGE YIELD 35 hl/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 is a superb vineyard situated above Clos Vougeot, between Vosne-Romanée and Vougeot in the Côte de Nuits. It belongs to the era of the Cîteaux Abbey. Echézeaux offers quite diverse and complex soils depending on each climate, all with an easterly exposure. 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 A powerful wine, the 2005 Echézeaux reveals aromas that associate black fruit flavours to more spicy ones, including clove and vanilla. With a great complexity and a lengthy palate, this wine has an excellent potential for cellaring.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted lamb - rib-eye steak - game - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Echézeaux Grand Cru 2005 - Apple Daily Motoring - Hong Kong - September 26th 2008 - "Complex and delicate"
Echézeaux Grand Cru 2005 - Wine Enthusiast - August 31st, 2008 - 93/100
Echézeaux Grand Cru 2005 - Jancis Robinson - January 2007 - 17/20
Echézeaux Grand Cru 2005 - Burhound.com - April 2007 - 91/100

