Louis Latour

MAISON FONDÉE EN 1797

Echézeaux Grand Cru
2011

- **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 Citeaux 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** Of a fantastic garnet colour, the Echezeaux Grand Cru 2011 offers a complex nose with spicy and woody notes. In the mouth, notes of cherries and liquorice are revealed. It is a powerful and ample wine with wonderful tannins.
- **Cellaring Potential** 10-15 years
- **Food Pairing** Roasted lamb - rib-eye steak - game - mature cheeses.
- **Serving temperature** 16-17°

Press review

Echézeaux Grand Cru 2011 - Wine Spectator - June 2014 - 93/100

Echézeaux Grand Cru 2011 - Wine Spectator Insider - April 2014 - 93/100