



# Louis Latour

MAISON FONDÉE EN 1797

## GRANDS ECHÉZEUX GRAND CRU 2010

- 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 Deep and intense in colour this Grands-Echezeaux has a generous and powerful nose. Red fruits, moka and earthiness give it a stunning complexity. The tannins are still quite present and as a result this wine needs to age for a few years before it will reach its peak.
- 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 2010 - Burghound.com - April 2012 - 92/100

