



Louis Latour

MAISON FONDÉE EN 1797

GRANDS ECHÉZEUX GRAND CRU 2017

- 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 with complete malolactic fermentation.
- 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 Grands Echézeaux Grand Cru 2017 offers a dark ruby color. The nose is intense with aromas of peppermint and liquorice. The mouth is round and ample, revealing notes of cherry stone and menthol flavors in the powerful and long finish.
- 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 2017 - Burghound.com - USA - April 2019 - 90/100

