



# Louis Latour

MAISON FONDÉE EN 1797

## GRANDS ECHÉZEUX GRAND CRU 2019

- **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, 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** This Grands Echézeaux Grand Cru 2019, of a dark ruby color, expresses a complex nose with blackcurrant, clove and mocha aromas. The palate is ample and round offering a beautiful freshness. It uncovers liquorice, mocha and almond paste notes. Remarkable length on the 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 2019 - 93 pts - Burghound April 2021

