

# Echezeaux Grand Cru

## Appellation d'Origine Contrôlée

### *Character of the wine*

Echezeaux wines are a clear garnet or ruby red, the exact hue often varying considerably. When young these wines have vanilla-scented, smoky, woody aromas or a hint of torrefaction, combined with suggestions of red fruits and spices. After a few years the nose becomes vegetable or animal, with scents of mushrooms, truffles or woodland undergrowth. The great complexity of the bouquet makes this a wine both rich and feminine; fat and mellow, with fine, delicate and fairly supple tannins.

In the mouth the attack is spirited, the balance pleasant and there is a succulent fullness with aromas of red fruits.



### *Wine datasheet*

Total area under this appellation	36 ha 25 a 83 ca
Area under production at the domaine	1 ha 82 a 00 ca
Soil	Hard limestone with a low clay
Grape varieties	100 % Pinot Noir
Average age of vines	25 to 60 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	According to the quality of the vintage
Maturing	60 to 80 % new oak barrels