

# Grands-Echezeaux Grand Cru

Appellation d'Origine Contrôlée

## Character of the wine

**To the Eye :** A pure bright deep red, truly stunning. Clear and limpid, the shifting colour nuances often vary, though generally tending towards fairly dark shades of garnet or violet-purple: a colour that holds the eye.

**To the Nose :** With age, the palette tends towards pepper and musk, animal pelts, leather and spices, prunes. Sometimes the bouquet hints at scents of woodland undergrowth, moss, mushrooms, damp earth, game, fruit preserved in alcohol and mulberries round off this range of aromas. Especially in young wines, one may well encounter scents of pine, dog roses, violets and fresh cherries.

**In the Mouth :** Peaceful and dreamy, serene with age, subtle and refined, this wine fully reveals the complex nature of a really good Burgundy, all the art that can be achieved through the medium of pinot noir grapes grown on one particular *terroir*. The structure is outstanding: solid, full-bodied, rich and exceptionally harmonious. It is wholly appropriate for the qualification Great to precede Echezeaux in the name Grands-Echezeaux: it has that extra touch of class, of vinosity, and a dense and subtle texture.



## Wine datasheet

Total area under this appellation	9 ha 14 a 45 ca
Area under production at the domaine	1 ha 44 a 40 ca
Soil	Rich in clay on bajocien limestone
Grape varieties	100 % Pinot Noir
Average age of vines	40 to 68 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	According to the quality of the vintage
Maturing	100 % new oak barrels