



THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



APPELLATION DESCRIPTION

The first records of Echezeaux date back to the end of the 13th century. The monks from the abbey of Cîteaux were aware of the outstanding quality of this terroir and its wines and had traded certain parcels in order to acquire land in Echezeaux. Our parcel lies in one of the appellation's sub-climats: "En Orveaux" lies on a slope close to the Chambolle-Musigny 1er Cru "La Combe d'Orveau".

Exposition : South
Soil : Shallow soils on a slope
Grape Variety : Pinot Noir

Characteristics of our plot
Surface area : 0 ha 83 a 35 ca [2,06 Acres]
Years the vines were planted : 1950, 1956, 1985



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16-18 months in French oak barrels (60% new oak and 40% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Clear ruby hue and an enticing nose offering fruity and toasty notes. The palate is smooth and fruity with silky tannins and a long, lingering finish. This grand cru offer a firm, well-balanced structure and excellent ageing potential.

Serve with : Fillet steak with Roquefort sauce, wild boar stew, grilled sirloin steak

Serve at : 16°C

Cellaring Potential : 10 to 25 years