

*David Duband*



## ECHEZEAUX GRAND CRU

*2012*

### *Tasting notes*

A beautiful dark color with purple hues.

The nose evokes a combination of black and red fruits with hints of iris.

The mouthfeel is fabulous with great length, powerful with rich tannins.

A wine with a great ageing potential.

Food Pairing: Roasted Bresse chicken

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 80% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

*Ages of the vines* - 70 years

*Exposure* - East

*Soils* - Limestone, marl  
and loam