

David Duband



ECHEZEAUX GRAND CRU

2013

Tasting notes

The dress is of a very bright carmine red one. Black fruits are powerful and very present and a point of pepper white with Penja and a touch of cereal. In mouth, the wealth harmonizes with powerful tannins.

Sweetbreads in morels juice reduce

Wine Making

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

Ages of the vines - 70 years

Exposure - East

Soils - Limestone, marl
and loam