

David Duband



ECHEZEAUX GRAND CRU

2019

Tasting notes

Wide nose of cooked figs, violet cordial, lilac, wild strawberries and truffles. Notes of cured hams, Sichuan pepper, jammy blueberries, chestnuts and ink. The hints of pink pepper and chalk create homogeneity and a sensation of obviousness.

Flavour is as wide and complex, therefore stays juicy and seductive. Then comes the delicious finish enriched with depth and elegance.

Goes well with: Pigeons breasts roasted with figs, confits legs in buckwheat pastilla, cinnamon and peach sauce.

Wine Making

The grapes are hand-picked, sorted and 90% of the wine is made from whole grapes. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 70 years

Exposure - : East

Soils - : Limestone, marl and loam