

David Duband



ECHEZEAUX GRAND CRU

2020

Tasting notes

Fragrances of cherry and violet, tonka bean, rhubarb and lily, rye bread and lily of the valley, rich raspberry jam still warm and fine liquorice, hints of maple syrup and mate.

The palate is spicy, with melting tannins and delicate bitterness. The tension underlines the fruit and the balance gently settles in. Keep in a cellar for even more pleasure!

Pair with: A fine lobe of pan-fried foie gras, rhubarb emulsion, caramelised beetroot, raspberry chutney and liquorice

Wine Making

The grapes are hand-picked, sorted and vinified with 90% 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 put into 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 filtration or fining.

Ages of the vines - : 70 years

Exposure - : East

Soils - : Limestone, marl
and loam