

David Duband



ECHEZEAUX GRAND CRU

2021

Tasting notes

Pungent stewed orchard fruits smell, black fruits, rosemary, star anise, roasted cocoa beans, hazelnuts and cashew nuts.

Firm mouthfeel with creamy texture creating a round and pleasing entity driven by tension. Superb mineral backbone. A true grand cru, delivering more than expected but which deserves time to show its true potential.

Goes well with: Bazas beef rib-eye, homemade gnocchi with rich tomato and black olive sauce.

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 filtering or fining.

Ages of the vines - : 70 years

Exposure - : East

Soils - : Limestone, marl
and loam