



## Échezeaux, Grands-Échezeaux



### APPELLATION D'ORIGINE CONTRÔLÉE

**Appellations Grands Crus** of the *Côte de Nuits* region (Côte-d'Or).

Producing commune: **Flagey-Échezeaux**.

On the label, the words *GRAND CRU* must appear directly below the name of either *appellation* in letters of exactly the same size.

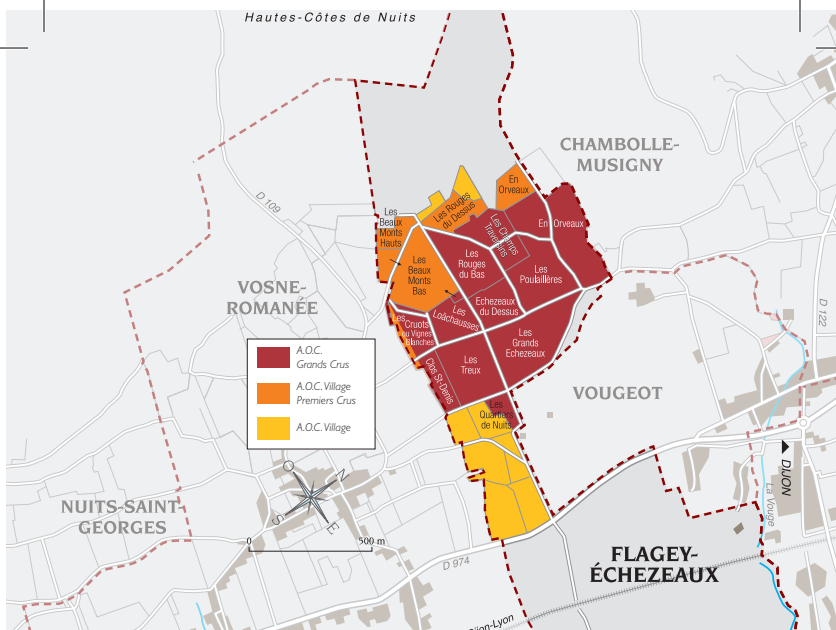
### TASTING NOTES

**Red:** its colour is ruby, shading towards the darker tones of magenta and purple. Its bouquet is redolent of animal, spice notes, underbrush, and prune, evolving with age towards musk, leather, fur and mushroom. When young, its aromas suggest rose, violet and fresh cherry. On the palate, there is a heightened attack and an agreeable balance between supple tannins and fully-rounded flavour. The dense texture and tight grain of these wines fully open after 4-5 years in the cellar.

### SERVING SUGGESTIONS

Wines so powerful and full demand to be matched with dishes of the same calibre. Virile, four-sided tannins cry out for roast lamb, rib steak, or joints of game. Autumn and winter dishes in the right setting match the profound and meaty personality of these great wines: braised beef or pork, for example, or any other good red meat. Fine, whole-milk, soft-centred cheeses will also do them proud.

Serving temperature: 15 to 16°C.



## LOCATION

The wine-growing village of Flagey-Échezeaux lies in the *plaine*, so-called, between Vougeot and Vosne-Romanée in the Côte de Nuits. Facing east, the Grands-Échezeaux vines are a prolongation of Musigny following the North-South axis of the Côte, but more regular and less broken in their layout. At the bottom end, the *Climat* known as La Combe d'Orveau separates them from Musigny. The Échezeaux vineyards, for their part, divide the Clos de Vougeot vineyard from the Vosne-Romanée *Premiers Crus* vineyards.

Grands-Échezeaux and Échezeaux both date their AOC *Grands Crus* from July 31, 1937. Like the Clos de Vougeot (from which they are separated only by a wall), they were founded by the monks of the abbey of Cîteaux and date from the 12th and 13th centuries. Their name derives from *chesaux*, a word of Gallo-Roman origin meaning a group of dwellings, presumably referring to an ancient hamlet.

## SOILS

Belonging geologically to the Jurassic (175 million years BC), the Grands-Échezeaux vineyards are fairly homogeneous and lie close to the upper part of the Clos de Vougeot. Gradient: 3-4%. Soil: clay-limestone overlying Bajocien limestone. Altitudes: 250 metres. The Échezeaux *Climats* have more diverse soils (largely bajocien marls with pebbly overlay). Altitudes vary from 230 to a little over 300 metres (13% gradient at mid-slope). Up-slope, the soil is deep (70-80 cm). Gravels, red alluvium, yellowish marl, etc., make up quite a complex mosaic.

## COLOUR(S) AND GRAPE VARIETY(IES)

Reds only - *Pinot Noir*.

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

**ÉCHEZEAX: 36.12 ha.**

**GRANDS ÉCHEZEAX: 8.37 ha.**

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

**ÉCHEZEAX: 1,204 hl.** (160,132 bottles)

**GRANDS ÉCHEZEAX: 277 hl.**

(36,841 bottles)

\*In 2018 \*\*5 years average, 2014-2018