

À NUITS-SAINT-GEORGES DEPUIS 1825

# 2021 ECHEZEAUX "EN ORVEAUX" GRAND CRU



## **STORY**

The first records of Echezeaux date back to the end of the 13th century. The monks from the abbey of Citeaux were aware of the outstanding quality of this terroir and its wines and had traded certain parcels in order to acquire land in Echezeaux. Our parcel lies in one of the appellation's sub-climats: "En Orveaux" lies on a slope close to the Chambolle-Musigny 1er Cru "La Combe d'Orveau".

## VINEYARD NOTES

Varietals: Pinot Noir

**Age of Vines:** Years planted: 1950, 1956, 1985

**Total Hectares:** 0.83 ha **Exposure & Elevation:** South

**Soil:** Shallow soils on a slope

Viticulture: Currently undergoing Organic Conversion

#### WINE NOTES

**Fermentation:** Partial whole cluster fermentation with daily punch downs for a 19 day

vatting period

**Barrel-Aged:** 16-18 month in French oak barrels- 60% new oak

Fining & Filtration: No fining and, light filtration using the lenticular module process

Alcohol: 13.5%

#### TASTING NOTES

Clear ruby hue and an enticing nose offering fruity and toasty notes. The palate is smooth and fruity with silky tannins and a long, lingering finish. This grand cru offer a firm, well-balanced structure and excellent aging potential.