

Echezeaux Grand Cru 2018

Located on a magical slope in the Côte de Nuits, Vosne-Romanée is a veritable point of reference.

TASTING NOTES

Dressed in a beautiful brilliant garnet color, this wine develops powerful aromas of black berries and notes of roasting. In the mouth, we discover a very rich wine, with silky tannins and a very nice finish.



ORIGIN

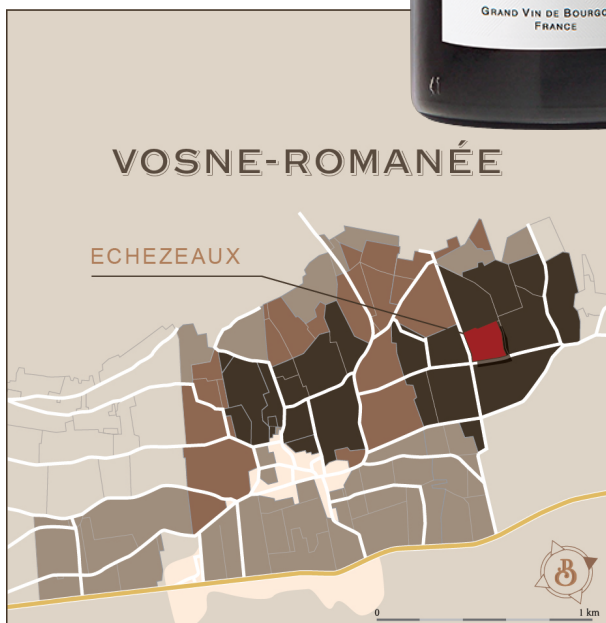
Located on a magical slope in the Côte de Nuits, Vosne-Romanée is a veritable point of reference. The village of Vosne-Romanée in the Côte de Nuits counts 68 ha of Grands Crus vineyards, and produces multi-faceted wines, proving once again that terroir plays an instrumental role. From the north to the south, Vosne dazzles us with the diversity of its terroirs. In the northern part of the appellation, the 30 ha Echézeaux vineyard offers an infinite variety of styles of wine. The vines higher up the slope grow in a hard limestone base which produces elegant wines. Lower down, the soil is deeper, producing wines that are more powerful. Our Echezeaux comes from a lieu-dit called "Les Treux", located in the lower part of the appellation and near the Grands-Echezeaux.

VITICULTURE

Grape variety: pinot noir
Soils: marly soil with a stony surface
Orientation: South-East
Surface area under vine: 0.15 ha
Pruning: Guyot system
Average age of the vines: 60 years old.

VINIFICATION

Harvest date: 5 September 2018.
The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.
At the winery: the grapes were 100% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 225 days including 48 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 3 punchings of the cap.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 18 months with no racking with a barrel of 1 wine.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: The wine was gently filtered before being bottled in April 2020 by gravity.

Number of bottles: 303.

VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.

Ageing potential: 11 years and more.



JEAN-CLAUDE BOISSET