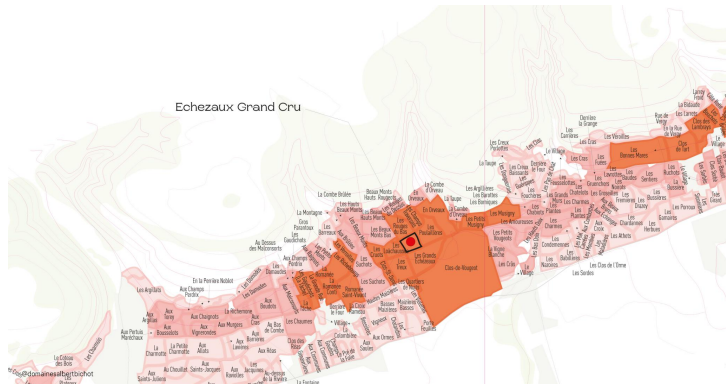


# ECHENZEAUX GRAND CRU DOMAINE DU CLOS FRANTIN



**LOCATION**  
Bourgogne

**VARIETAL**  
Pinot Noir

## TERROIR

Brown limestone soil, almost sandy, with a high proportion of pebbles

Surface area of the vineyard : 2,47 ha

Age of vines : 35-40 years old



## PRESENTATION

Located between Vougeot and Vosne-Romanée, the commune of Flagey-Echezeaux boasts exclusively the two Grands Crus "Grands-Echezeaux" and "Echezeaux". Their name derives from "chesaux", a word of Gallo-Roman origin meaning a group of dwellings, presumably referring to an ancient hamlet.

Our plot is located in the "Champs Traversins" Climat, facing east, at an altitude of 300 metres. The slope, a considerable proportion of sand and gravel, the proximity of the Orveau combe -which brings freshness-, all contribute to imparting unique elegance and sophistication to this wine.

## WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

## TASTING

This wine expresses the exceptional character of a great terroir combined with a great grape variety. Its complex nose features notes of red fruit (raspberry), stone fruit (plum) and flowers (rose, peony) enhanced by subtle touches of spices which will evolve over time toward scents of forest undergrowth and leather. The round, precise palate is supported by lovely structure boasting round tannins, which make it very balanced. An exquisite wine with a very long, refined finish.

## SERVING

Serve at 16-17°C (60-62°F).

Long aging potential: 7 to 10 years and more.

## FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, duck)

Medium to mature cheeses

Recipe suggestion: salmi of guinea fowl with mushrooms sauce

## QUOTES

Jasper Morris: 92-95/100 (2022)

James Suckling: 96/100 (2020)

Jasper Morris: 93-96/100 (2019)

Decanter World Wine Awards: 98/100 - BEST IN SHOW (2018)



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