

David Duband



ECHEZEAUX GRAND CRU

2022

Tasting notes

Nez subtil et ample de fruits noirs juteux, ensemble rond axé sur l'acidité et la complexité. Note de praliné, de lavande, de violette, arômes d'épices madras. Touche de confiture de pivoine et de rose, arôme de loukoum. Parfum d'ambre, de vétiver et d'encens.

La bouche est finement ciselée. Sculpté de profondeur l'ensemble est tenu par la dimension de vivacité et des tannins extrêmement fins. Sensation tactile très sapide d'un velouté magnifique. Absolument superbe.

Accord : volaille de Bresse rôtie sur coffre, sauce aux épices cajun, gnocchis de châtaignes.

Wine Making

The grapes are hand-picked, sorted and 90% of the wine is made from 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 placed in 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