

*David Duband*



## ECHEZEAUX GRAND CRU

2023

### *Tasting notes*

A straight forward, very pure nose, focused on cherry in a unique expression. Notes of cumin, nutmeg, cinnamon and clove, alongside smoked meat, toasted hazelnut, fresh pine nut and brioche.

The palate follows the nose: pure, straight and slender, with absolute finesse. Refreshing acidity, high complexity and long aromatic persistence, extended by a warm, saline sensation.

Accord : Roast monkfish tail, tomato confit sauce, sweet peppers and Taggiasca black olive condiment.

### *Wine Making*

The grapes are hand-picked, sorted and 90% of the wine is made from whole grapes. During the 11-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.

*Age of the vines* - : 70 years

*Exposure* - : East

*Soils* - : Limestone, marl and loam