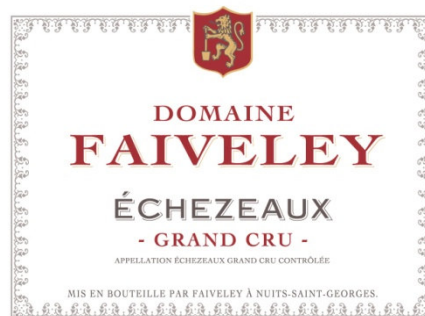


ECHEZEAX

Grand Cru
Domaine Faiveley



The first trace of Echezeaux dates back to the end of the 13th century. This Côte de Nuits Grand Cru has long been recognised for the high quality of its terroir and its wines. The monks from the Abbey of Cîteaux actually exchanged some plots in order to possess a few ‘ouvrees’ of Echezeaux.

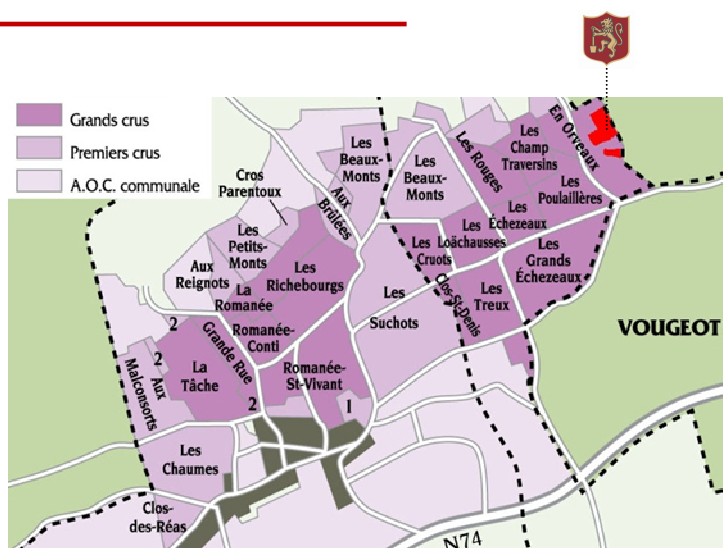
Appellation Profile:

Total Surface Area: 37 ha 69 a 22 ca
Exposition: East
Soil: Deep soil composed of Gravel and Silt
Grape Variety: 100 % Pinot Noir

Domaine Faiveley surface area:
0 ha 83 a 35 ca [2.18 Acres]

Years the vines were planted:
1941, 1955, 1956, 1958

Yield:
35 hl / ha: 4600 bottles / ha



Winemaking

The hand-picked harvest goes through a short prefermentary maceration first, before being vinified in part in wooden tronconic vats. After the three-week vatting period, we use a vertical press to obtain very pure high-quality juices.

The wine is then matured in oak barrels for 16 to 18 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average two thirds of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

A limpid, beautiful dark ruby-red colour. The complex and very pleasant nose proposes an array of fruity and fiery scents. This wine is round and fruity on the palate. The blended and silky tannins give long-lasting flavours on the finish.

This Grand Cru has a full and balanced structure, pointing to good cellaring potential.

Serve at: 16°C

Serve with: Red Meats, Mature Cheeses

Cellaring Potential: 8 to 12 years