

ÉCHÉZEAUX

GRAND CRU

"EN ORVEAUX"

Vineyard :

Bourgogne - Côte de Nuits - village of Flagey-Echezeaux.
Our Echezeaux Grand Cru parcel of vines is located in the Climat En Orveaux, just above Clos de Vougeot. The soil is clay-limestone, stony and well-drained.

.Aera : 1,09 hectare

Grape Variety : pinot noir

Year planted : 1945 and 1946

Altitude : 280 meters

Vineyard work :

November : Pruning preparations

Until the end of February : Pruning and shredding of vine shoots.

March : Final pruning and vineyard repair work

April - May : Rigorous shoot thinning and trellising (first pass)

June : Trellising (second pass)

July : Trellising (third pass)

August, before veraison : Leaf thinning, trimming or no trimming of the vines, depending on the prevailing weather conditions.

Soils :

Soils are worked as little as possible to avoid disturbing microbial life and to maintain a healthy environment.

At the end of winter, we use an inter-vine weeder at a maximum depth of 5 cm to control natural weed growth in the plots.

In June and July, the plots are manually hoed to remove larger thistles.

Control Method :

The estate has been certified Organic by ECOCERT since 2017.

To take this approach even further, our control method is based on observation, rigorous monitoring of weather conditions and disease pressures, in order to minimize the number of passes.

We strive to reduce the use of copper and sulfur as much as possible.

Harvest :

Hand harvested with sorting in the vineyard. The grapes are transported in small crates. A second sorting of grapes is done in the winery.

Winemaking :

Our winemaking techniques are thoughtful and adapted to the characteristics of each vintage, aiming to achieve the best possible wine.

Maturation : 18 months in oak barrels on fine lees. No racking after malolactic fermentation. Light filtration before bottling if necessary. Bottled by us at the estate.

Wine character :

This wine combines power and finesse... An haute couture Grand Cru, with tannins that are clearly present, but mellow and velvety. It offers refinement, length and silkiness.

Food and wine pairing:

Red meat, game, cheese (Citeaux, Camembert ...).



DOMAINE
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GRANDS VINS DE BOURGOGNE

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, SO DRINK IN MODERATION