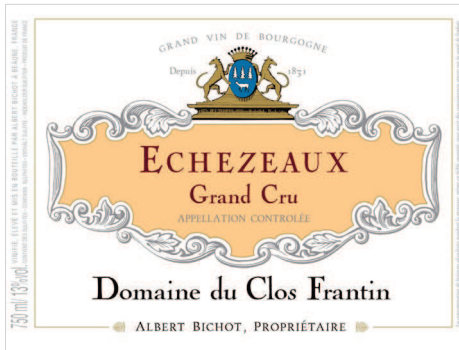


ECHEZEUX GRAND CRU DOMAINE DU CLOS FRANTIN



Côte de Nuits

100 % Pinot Noir

AOC Grand Cru

The vineyard:

1 ha (2.4 acre) plot
 Average age: 35 years
 Very stony brown limestone soil

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:

Oak barrels 100%
 50 to 70 % new oak
 14 to 18 months

Our plot is located in the "Les Champs Traversins" single vineyard. A high proportion of sand and gravel in the soil, the steepness of the slope ("traversins" is derived from Occitan and meant "steep slope"), and the proximity of the Orveau valley are all factors that make this terroir capable of producing a wine with such characteristic elegance and sophistication.

Tasting notes

The nose features a palette of red berry and summer fruit aromas, enhanced by spicy notes. Round and well balanced on the palate with harmonious structure and rather discrete woody notes. The finish is incredibly long with a touch of dark chocolate on the finish.

Food/wine pairing

During a meal, this exquisite wine can accompany finely prepared red meats, all types of game, stews, marinated red meats, and roasts as well as most cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be cellared for 7 to 10 years or more.

