



Wine: Echezeaux Grand Cru
Négociants-eleveurs Dufouleur Père & Fils
Vintage: 2001
Grape: Pinot Noir 100%
Alcohol: 13,5%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Long alcoholic fermentation in open vats and maturation for 12 months in French oak barrels (45% new oak barrels).

Tasting notes

Nice deep red-ruby robe with tints of orange. Limpid and brilliant. Pleasant bouquet of cooked red and black fruits (strawberry jam and blackcurrant buds), touch of leather and musk. Very elegant and discreet toasted bread aromas on the finish. Clean attack in mouth, fresh, full and round, ripe and soft tannins (time starts to have its effect!), harmonious with a lot of finesse. Very long finish with an intense complexity.

Food pairing

To drink with rather strong but not too spicy dishes such as stews and game (marinated in a red wine based sauce) or grilled red meats (beef : entrecôte marchand de vin). Fine with strong cheeses.

Serving temperature

At a temperature of about 17°C

(Indeholder sulfitter)

