



Grapes
100% Pinot Noir

Region/Appellation
Côte de Nuits

Alcohol by volume
13.5%

Residual Sugar
less than 2 g/l

pH
3.42

Total Acidity
5.95 g/l

Drinking Window
2026 - 2040+

Tasting note printed
06/02/2026

Grands Echézeaux Grand Cru 2022 3x75cl

Winemaker Notes

An amazing length wine that is packed with structure, tannins and beautiful complex characters that just keep coming.

Vineyard

East, south-east facing vineyard, planted on calcareous soil, on the border with the Clos Vougeot Grand Cru vineyard.

Winemaking

Fermentation takes place in vats for three to four weeks and the wine is then aged in oak barrels for 18 to 20 months before bottling. This Grand Cru can be kept for 20 to 50 years, depending on the vintage and the cellaring conditions.

Food match

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

