



# Grands Echézeaux Grand Cru 2022 3x75cl

## 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

16/12/2025

## 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.

