

HENRI PION

Echezeaux Grand Cru

Vintage: 2014

300 bottles produced

Varietal: 100% Pinot Noir

AOC Echezeaux Grand Cru

[Côte de Nuits]

Burgundy, France



Henri Pion s.a.s.

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ÉCHEZEUX is a *grand cru* in the village of Flagey-Echezeaux, in the northern part of the Vosne-Romanée appellation. A direct neighbor of the Clos de Vougeot *grand cru*, it is sometimes presented as the little brother of Les Grands Echezeaux. Its wines are known for being more open in their youth, but can also last through the years. Echezeaux is one of those *grand crus* that have established the Burgundy region's reputation around the world. The Echezeaux Grand Cru AOC covers 35.26 hectares,



PRODUCTION AREA: The vines are located half-way up the vine-growing slopes of Vosne-Romanée. This unique location, with its concentration of utterly exceptional vines, is the very embodiment of a characterful *terroir* with incomparable richness.

TECHNIQUES: No herbicides or pesticides are used on these vines. The fruit is manually harvested, and the grapes are scrupulously sorted before cold maceration. Natural fermentation uses indigenous yeasts, with some of the harvest left in whole bunches. Light filtration and low sulfur doses. Bad weather meant that in 2013, the yield was half its normal level.

TASTING NOTES: A dazzling ruby red color. The nose is simply delicious, with a perfect, delicate trio of red berry, toasted, and sweet spice notes. In the mouth, it is silky and velvety, with a long and suave finish.

KEEPING POTENTIAL: Open after three years in the cellar but best kept for at least seven, and can go to more than 15 years.

SERVING TEMPERATURE: 16-18°C