

**Joseph Drouhin**

# Grands-Échezeaux Grand Cru 2017



RED STILL WINE



FRANCE



BURGUNDY

## TASTING NOTE

Peerless Burgundy, packed with cherries, dark chocolate and cocoa bean, increasingly fragrant with truffle, undergrowth and leather as it ages.

## VITICULTURE

Above Clos Vougeot, 1.175-acre vineyard, east-facing. Chalk soil ideal for Pinot Noir. Vines avg. 22 years, Guyot pruning, low yields. Biological and biodynamic practices. "Sélection massale" for vines. Soil treated with compost, guano, sulfur, copper, powdered rock. Density: 10,000-12,500 stocks/ha. Monks coveted Grands-Echezeaux to rival Musigny.

## FOOD MATCHING

A great match for meats of all kinds - even richly sauced dishes like boeuf bourguignon and coq au vin. Roast grouse, pheasant, partridge as well as high quality farmed meats such as guineafowl and goose.

SIZE	75cl
VINTAGE	2017
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	H7526117
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.65
TOTAL ACIDITY	3.25g/l Tartaric
RESIDUAL SUGAR	0.1g/l
SKU	H7526117