

2023 ECHEZEAX

GRAND CRU- 100% PINOT NOIR

The vineyard site is surrounded by Clos Vougeot and Musigny. This a vineyard of great repute. The name comes from "chezal" (plural "chezeaux"): a hamlet.

The pronunciation, "Echeuzaux" (Ay-sheu-zo), is unchanged to this day, in spite of the accent placed on the name in the 20th Century.

Producing communes:

- Flagey-Echezeaux.

Supply:

- This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Whole cluster of 20 to 50% depending on the vintage.
- In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.
- Separation of the ends of the presses based on tasting.

Ageing:

- In oak barrels including 30% new oak barrels.
- The ageing lasts between 16 to 20 months.

2023 Vintage: 2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy. The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

Tasting note by Véronique Boss-Drouhin: Elegance and perfection, two of Joseph Drouhin's tenets. The colour is bright and intense. A full palette of aromas reminiscent of stone fruit (cherry, peach, apricot), cocoa, exotic wood (cedar). On the palate, the texture is like silk and velvet. In the aftertaste, the same touch of dark chocolate is in evidence. Extremely long aftertaste.

Optimal consumption: 15 to 20 years. **Ageing potential:** 30 years. **Tasting temp:** 61-62°F

