Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

# 2023 GRANDS ECHEZEAUX

## GRAND CRU - 100% PINOT NOIR

*Located above Clos Vougeot. The name comes from "cheza" (plural "chezeaux"): a hamlet. The monks of Cîteaux, who already owned Clos Vougeot, coveted the Musigny vineyard but were never able to acquire it. They put all their hopes instead on Grands-Echezeaux so as to become the rival of the prestigious Musigny.*

**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:**

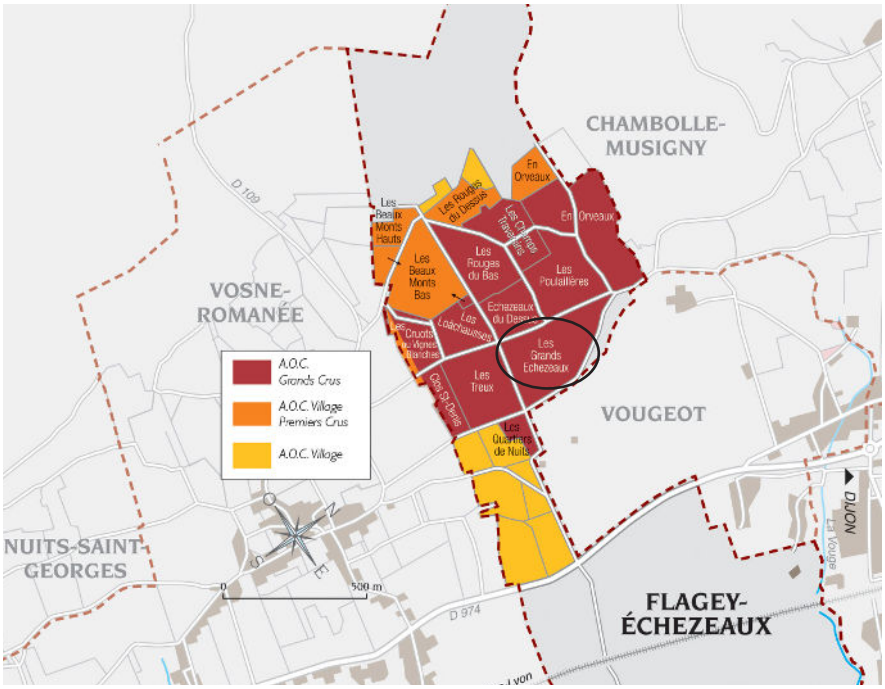
2023 stands out as one of the hotest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy.
The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these 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:**

In its youth, the wine displays aromas of great finesse, reminiscent of cherry and dark chocolate or cocoa bean, which is a delicate and sought after characteristic of this wine. As the wine matures, these aromas evolve towards other refined nuances evoking undergrowth, truffle, fine leather and sometimes light notes of cigar or cedar wood. The result is of great elegance and breed. The tannins are refined and the silk and velvet of the body are a perfect match. Very long aftertaste in which some of the aromas previously encountered are again in evidence and create the most elegant sensation.

**Service**

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

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