



Echezeaux Grand Cru Capitain-Gagnerot

Grape variety:
Pinot Noir 100%

Floors:
Bajocian entroque limestone mixed with red-brown clay, mixed with flat pebbles (lava).

Vinification / Aging:
Manual harvest. Sorted and destemmed.
Alcoholic fermentation in open vats for approximately 15 days with 2 punching downs per day at the beginning.

Aging in oak barrels (10% new barrels) for 13 months.

Alcohol: 13.5°

Tasting:

Color: Bright ruby red, almost vermilion. Nose: Opens with aromas of blackcurrant and blackberry, slightly spicy with sometimes a touch of coffee. Mouth: Perfectly balanced, round, powerful and harmonious.

Food/wine pairings:

Porcini mushrooms, truffles, pan-fried foie gras.

Serving temperature: 15°