



2019 6x75cl

Winemaker Notes

Louis Jadot Echézeaux is a solid, well constituted, powerful as well as a delicate wine. It develops fine and intense Pinot Noir fruity aromas as well spice notes. It is very long in the mouth.

Vineyard

The Echézeaux vines extend to heights of 360m above sea level on slopes of up to 15%. The soils vary within the vineyard, but are relatively deep even in the top sections, being composed mainly of fine silt stone, clay and pebbles, over the hard limestone base on which most of Vosne-Romanée rests. It is this depth and richness of soil that provides for the quality of the wines.

Winemaking

This wine is fermented in vats for 3-4 weeks and then aged for 15-18 months in oak barrels before bottling.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted Red Meats

Feathered Game



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.92 g/l

Drinking Window

2024 - 2039

Tasting Guide



Tasting note printed

23/11/2024