

GRAND CRU ECHEZEUX

2020

492 BOTTLES
48 MAGNUMS



PHILOSOPHY

A legendary terroir, the Echezeaux Grand Cru appellation is niched between the Grand Crus of Vosne-Romanée (Richebourg, Romanée-Saint-Vivant...) and Clos de Vougeot. These are the blessed, legendary terroirs of the Côte de Nuits. Being able to age and offer such a jewel of a wine that is so rare is a great privilege for the House of Edouard Delaunay.

THE CUVÉE

The Echezeaux Grand Cru vineyards are subdivided into eleven climats, eleven lieux-dits with rather distinctive characteristics. Our cuvée hails from two adjacent plots that are both located on the upper part of the slope in the middle of the appellation: “Les Rouges du Bas”, composed of poor, shallow soil that overlies the hard limestone parent rock, and “Les Champs Traversins”, with marly, sandy soil. Two lieux-dits that yield fine, elegant, mineral Echézeaux wines.

VINIFICATION AND AGING

The grapes were handpicked at their peak of ripeness. They were sorted at the winery and a portion (25%) of whole bunches were reserved for vinification which used no sulfites and relied on daily punch-downs. The wine was aged for 17 months in extra finely-grained new oak barrels (trees that grew very slowly) sourced from the forests of central France, and slowly yet lightly toasted to allow all of this Echezeaux’s finesse to shine through.



THE WORLD OF
FINE WINE

.....
96-9

7
points

JASPER MORRIS

.....
93-9

6
points

JANCIS
ROBINSON

.....
17.5
points

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

Nuits-Saint-Georges

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TASTING NOTES

Gorgeous intense, velvety carmine colour. The nose is extremely expressive and redolent of scents of vanilla and spices followed by fresh floral (peony) and fruity (peach) notes and a hint of Amsterdamer tobacco. The nose then opens up to notes of fine wood (cherrywood, beech), subtle aromas of strawberry tart, fresh herbs (mint, rosemary), rose, incense, and finally notes of fine chocolate and orange. Magnificent start to the palate that is subtle and delicate, yet with density supported by pleasing acidity that lends freshness. Flavours of cherry meld with spicy (pepper) nuances. The finish is vibrant and boasts perfectly ripe tannins. A magnificent tasting experience. A superb Echezeaux that is highly typical of its appellation.

