# **Joseph Drouhin**

# Grands-Échezeaux Grand Cru 2020



SIZE 75cl **VINTAGE** 2020

13.5% **ABV** 

**GRAPE VARIETIES** Pinot Noir (100%)

Natural Cork **CLOSURE** SKU CODE

H7526120

**EXPRESSION** Red, Medium-Bodied

and Elegant

COUNTRY France

**REGION** Burgundy

**ALLERGENS** Sulphur

CLOSURE Natural Cork

РΗ 3.65

**TOTAL ACIDITY** 3.25q/I Tartaric

RESIDUAL SUGAR 0.1g/l

SKU H7526120







**RED STILL WINE** 

**FRANCE** 

**BURGUNDY** 

#### **TASTING NOTE**

Peerless Burgundy, packed with cherries, dark chocolate and cocoa bean, increasingly fragrant with truffle, undergrowth and leather as it ages.

## **VITICULTURE**

Above Clos Vougeot, this 1.175-acre vineyard faces east on chalky Bajocian soil, ideal for Pinot Noir. Vines average 22 years, Guyotpruned with low yields. Biodynamic since 1990 using "sélection massale" from Drouhin nursery. Soil managed with compost, ploughed by tractor or horse. Only organic treatments applied. Named after the hamlet Cheza.

## FOOD MATCHING

A great match for meats of all kinds - even richly sauced dishes like boeuf bourguignon and coq au vin. Roast grouse, pheasant, partridge as well as high quality farmed meats such as guineafowl and goose.

