



ECHEZEAUX

GRAND CRU

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Pinot Noir

Surface area : 22 ares

Soil : Clay-limestone

Age of the vines : 70 years

Pruning : Guyot

In the village of Flagey-Echezeaux, the vineyard « *En Orveaux* » nestles in the lower part of the Combe d'Orveaux. Within this little valley runs a little stream which during heavy rainfall can swell and inundate the surrounding land.

« Orveau » or « Orvau » in Burgundian means flooding.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



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A scintillating colour of a sturdy red introduces a delicate nose of alpine strawberries, roses and spices with fresh mint. Elegance and refinement for this magnificent vineyard, Echezeaux. The attack is clear and precise, it opens out in the mouth in a sappy and classy manner to make you salivate. These floral, fruity and spicy tones are distilled the whole way across the palate. A taffeta wine, as Rabelais put it. A treat to savour !

It is wonderful with a grilled entrecôte steak served with thyme-roasted potatoes, or pan-fried venison with redcurrant jelly, or fine cheeses such as Brillat-Savarin.

Serve between 14°C and 15°C.

Let the wine refine gently for 6 to 7 years before you dream of trying it. For patient people, start enjoying it after 15 to 20 years, or more depending on the vintage.