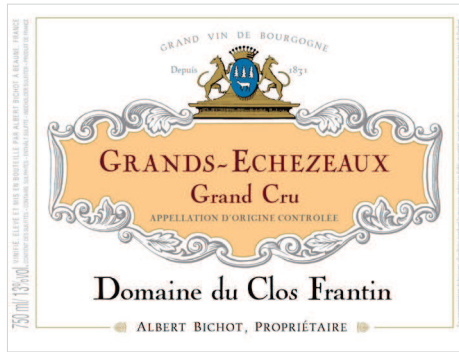


# GRANDS-ÉCHEZEUX GRAND CRU DOMAINE DU CLOS FRANTIN



## Côte de Nuits

## 100 % Pinot Noir

## AOC Grand Cru

### The vineyard:

0.25 ha (0,61 acre) plots  
 Average age: 35 years  
 Very stony brown limestone soil

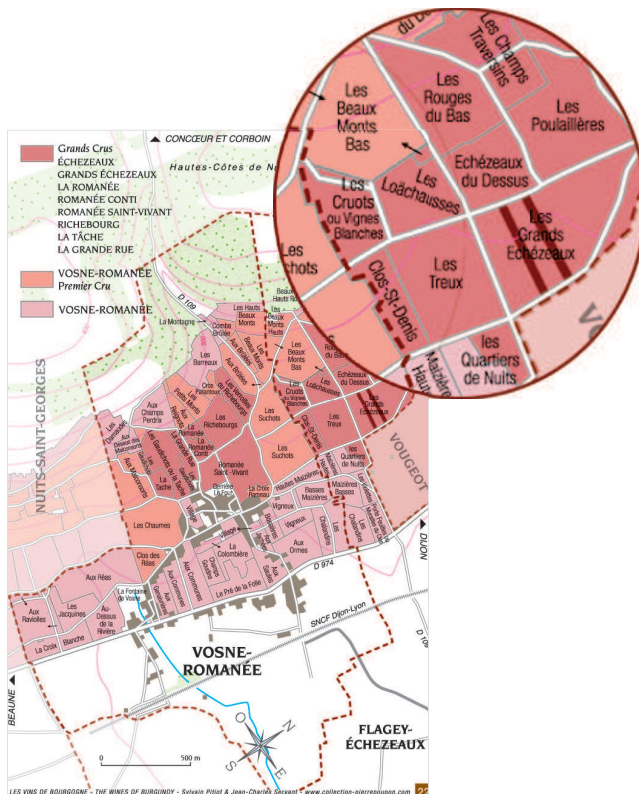
### Vinification:

Handpicked  
 Temperature-controlled conical oak vats  
 Vatting: 20 to 28 days

### Ageing:

100% in oak barrels  
 50 to 70 % new oak  
 16 to 18 months

*Flagey-Echezeaux, located along the “Route des Grands Crus”, is an appellation that exclusively produces Grand Cru wines, including our “Champs traversins”. The appellation’s name is derived from the term “Chezeaux”, which refers to the grouping together of the surrounding hamlets. Our plot is located at an altitude of 300 metres, the vines faces east for optimal exposure to the sun and are planted in very light soil on a steep slope .*



## Tasting notes

An elegant, racy nose with aromas of plum, peppery spices, tea and cocoa. The palate is fleshy and well balanced with pleasing tannins. Nice long finish.

## Food/wine pairing

This exquisite wine is an ideal match for finely prepared red meats, all types of game, stews, marinated red meats, as well as most cheeses.

## Serving and cellaring

Serve between 16 and 17°C. (60°F or 62°F)  
 It may be laid down for 7 to 10 years or more.