

Domaine Jacques Cacheux & Fils

*Échezeaux Grand Cru*



The grapes are completely destemmed. A seven-day cold soak takes place before fermentation. 100% new oak for 18 months. No fining, no filtration before bottling.

Grape varieties : Pinot Noir

Altitude : 230 m A.S.L.

Vineyard age : 20-75 years old

Grape yield : 35 hl/ha

Exposure : Southeast

Soil : Stones and Limestone

Alcohol : 13.5%

Tasting notes :

Distinct notes of oak and menthol can be found on the moderately ripe and spicy red and dark pinot fruit that are cut with hints of exotic tea. There is good richness to the solidly dense and relatively powerful medium-bodied flavors that are shaped by firm tannins on the dusty and borderline rustic finish.

Press Notes

Burghound

2014	91 points
2013	90 points

Wine Spectator

2017	95 points
2014	93 points

