

# Régis Forey



## Echezeaux Grand Cru



### At a Glance:

- **Appellation:** AOC Echezeaux Grand Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 1,200-1,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha of vines in the Echezeaux grand cru, in the Treux and Clos Saint Denis lieux-dits, between Les Suchots and Les Grands Echezeaux
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted in 1949, 1974, and 2004 at 10,000 vines/ha
- **Average Yields:** 40-55 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

### In The Cellar:

- **Fermentation:** After partial destemming (c. 30%) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 22-26 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre in early spring
- **Élevage:** 16-20 months in 228-l oak barrels (20-50% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

### In The Glass:

In comparison to Forey's dense, brooding Clos Vougeot, his Echezeaux is often bursting with energy. Its live-wire acidity counteracts the panoply of broad, wildly spicy fruit—it is a grand cru of both muscle and speed, with the immense tension that defines great Burgundies on full display.