



DOMAINE JEAN GRIVOT
VOSNE-ROMANÉE · CÔTE-D'OR · FRANCE



PRODUCER PROFILE

Estate owned by: Étienne and Marielle Grivot
Winemaker: Mathilde Grivot
Total acreage under vine: 38
Estate founded: 1930
Region: Burgundy
Country: France



Domaine Jean Grivot Échézeaux 2015

WINE DESCRIPTION

Domaine Jean Grivot is among the great names in Burgundian wine. Étienne Grivot and his wife Marielle took over from Étienne's father Jean Grivot in 1987. The vineyards are densely planted and farmed organically "*sans certification*" while the aim in the cellar is for balance and clear expression of terroir.

Jean Grivot's 15.5 hectares spread across 22 appellations with vineyards in the communes of Vosne-Romanée, Vougeot, Chambolle-Musigny, and Nuits-Saint-Georges. Besides the three grand crus, there are 8 premier crus including the much lauded Les Beaux Monts and Suchots in Vosne-Romanée. The grapes are completely de-stemmed and fermentation is spontaneous.

Échézeaux grand cru is a large vineyard of 38 hectares divided into 11 individual climats. Grivot's parcel is in the climat of Les Cruots and lies at the southern end of Échézeaux near the premier cru of Les Suchots. A good Échézeaux should have rich fruit, considerable earthiness, and be very complete on the palate.

TASTING NOTES

The wine shows aromas and flavors of red berries, herbs, and purple flowers. The palate is rich with ripe fruit and medium weight with bright acidity and fine tannins. Aging in 40-70% new Burgundian pièce brings notes of vanilla, toast, and baking spices.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard name:	Echézeaux
Vineyard size:	94

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Total SO ₂ :	56 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.4
Residual sugar:	2 g/L
Acidity:	3.3 g/L