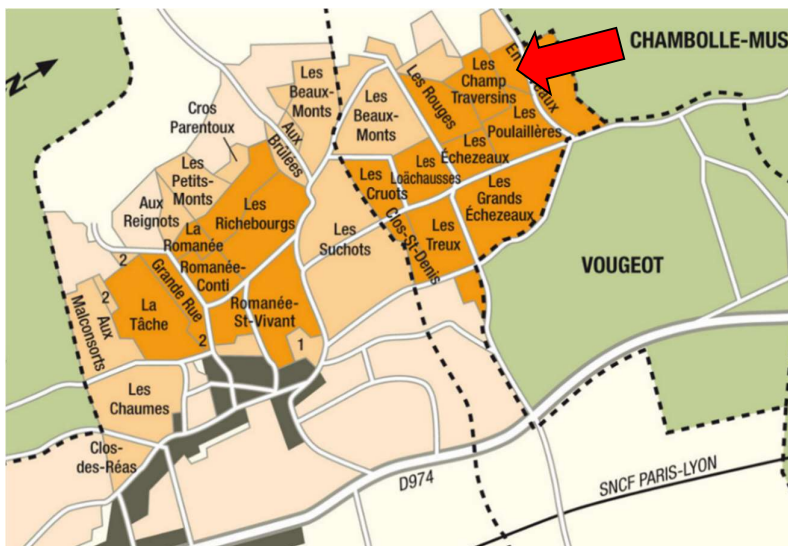


# CAROLINE PARENT



ECHÉZEAUX GRAND CRU  
2014

## Caroline Parent Echezeaux Grand Cru



### 100% Pinot Noir

Our 0.26 ha vineyard is located in the “Champs Traversins” section of the appellation.

Shallow soils, 13% steep incline, with gravel and limestone rocks that allow for aeration and deep root penetration.

### Organic vineyard management

No man-made chemicals customarily used.

Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

## Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau.

This wine is aged for an average of 18 months (100% new oak).

## Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process.

Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

## Tasting notes

Deep ruby color, shading towards the darker tones of magenta and purple. Its bouquet is redolent of animal, spice notes, underbrush, and prune, evolving with age towards musk, leather, fur and mushroom. When young, its aromas suggest rose, violet and fresh cherry. The dense texture and tight grain of these wines fully open after 6 to 10 years in the cellar.