

This week we are profiling Échezeaux, which is a Grand Cru appellation within the village of Flagey-Échezeaux in Burgundy's Côte de Nuits region, that produces exclusively Pinot Noir. Échezeaux plots of vines form a kind of divide between the Clos de Vougeot vineyard and the Premiers Cru Vosne-Romanée vineyards. Échezeaux vineyards were originally founded by monks eight- to nine-hundred years ago.

The soils here are a dynamic mix of Bajocian and yellow marls, gravel, and red alluvium. Depending on producer style, these wines can be light and elegant or brimming with dark fruit and more full-bodied.

Maison Champy Grand Cru Échezeaux 2010 \$174.99

Look for elegance, aromas and flavors of cherry, as well as an alluring spice. With eleven years of age, this wine is surely ready to enjoy now.

Bouchard Pere & Fils Grand Cru Échezeaux 2016 \$260.99

Raspberry and cherry fruit mingle with darker fruits as well as a nice crushed stone and woody profile. At five years old, you can open this wine now or lay it down for another five to ten years.