

LES SUCHOTS

Vosne Romanée 1er Cru

2022



THE STYLE OF THE WINE

Finesse, richness, complexity and harmony all come together and unite to show how complete this exceptional wine is. An iron hand in a velvet glove, it describes the fullness of the Pinot Noir with exceptional distinction, expressing a taut nervosity before resonating with richness and elegance. Its aromas evolve harmoniously with age. When young, the wine offers floral notes mingled with raspberry, morello cherries and blackcurrant. With time the aromas evolve and develop towards spices, liquorice, undergrowth and leather.

THE TERROIR

Between Romanée Saint Vivant, Echézeaux and Richebourg...this vineyard neighbours on a few of the greatest wines in the world. A number of respected experts consider Les Suchots to be among the very finest 1st Crus from Vosne Romanée.

DISCOVER MORE

- An exceptional village

Vosne Romanée houses incredible terroirs with a line up of the top red wines of Burgundy: Romanée-Conti, Richebourg, Romanée, Romanée Saint Vivant, La Tâche, Echézeaux, Grands-Echézeaux... So many names which make the greatness of the Pinot Noir resound through extremely elegant wines.

- The fullness of the Pinot Noir

You need to know how to wait for this Vosne Romanée Les Suchots, as time gives it a sheen and an exceptional feel. The brief impression of austerity during its youth fades, the tannins soften and the wine becomes rounder... Maturity gives it sensuality and elegance.

- The freshness of the fruit is preserved with harvesting on demand. Vinification is precise, with pumping over and light punching down to highlight the characteristics of the terroir. Ageing lasts on average 15 months in oak barrels, with 40 to 45% new barrels, then 3 months in vats before bottling.

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FOOD PAIRINGS

To enjoy this glorious red to the full, serve it with fillet of beef accompanied by a slice of grilled foie gras. Slow-cooked leg of lamb or veal shank also come to mind as perfect pairings, not forgetting game such as fillet of venison, for example. These suggestions are offered as a guide, to spark your imagination for flavour pairings.

TASTING NOTE

Redder, clearly more spicy and floral, this wine takes us on a journey. On the palate, it combines power and elegance, texture and structure. The finesse of the tannins makes this Vosne Romanée very ethereal. The long finish underlines the wine's energy and purity.

Géraldine Godot, Technical Director (May 2024)

THE WEATHER

After a mild, dry winter and the presence of a cold air mass at the beginning of April, spring-like conditions set in, causing rapid growth of vegetation. Flowering was rapid and clusters of grapes held the promise of a generous harvest. The exceptionally warm spring and timely rainfall allowed good ripening in scorching temperatures. Our Pinot Noir and Chardonnay nonetheless retained a surprising acidity, making them worthy representatives of Burgundy.

THE HARVEST

Ripeness checks were stepped up in mid-August and we noticed some blockages due to very high temperatures. This natural protection proved salutary, as sugar levels progressed slowly and acidity was preserved. Harvesting took place from 26th to 31st August. Only the Hautes-Côtes de Nuits plot was harvested on 10th September. The weather was fine and the volumes unexpected. The estate's yield was 38hl/ha.

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