

LES SUCHOTS

Vosne Romanée 1er Cru

2015



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.

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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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.

TASTING NOTE

Bright ruby red in colour. The nose reveals an impressive aromatic range of spices and floral notes, in particular rose petal, violet and wild strawberry, which add a touch of elegance to the aromas of tea, blackcurrant and black cherry. The palate is rich, smooth and velvety in texture with very silky tannins. This is a well-built wine, which can be enjoyed in around 5 years time; it will nonetheless require 12 to 15 years to reach its peak.

Géraldine Godot, Technical Director, August 2017

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.

THE WEATHER

2015 was among the most precocious vintages of recent years. The vines progressed quickly in the warm springtime temperatures, despite pressure from powdery mildew through to July. Ripening began in mid-July, with temperatures exceeding 35°C. The month of August saw the arrival of much-needed rainfall, which fortunately did not delay ripening.

THE HARVEST

3-4 September for the whites; 4-9 September for the reds.

THE GRAPES

The month of June was the hottest since 2003, leading to flower abortion on certain plots. This vintage stands out for its excellent sanitary condition, requiring little sorting, and excellent phenolic maturity. The profusion of healthy clusters meant that for many appellations the full crop could be used for vinification.

However, with a harvest of 24 hl/ha, yields were below average.

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