

## LES SUCHOTS

Vosne Romanée 1er Cru

2016



### 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.

## LES SUCHOTS

Vosne Romanée 1er Cru

2016

### 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

On the nose, Les Suchots 2016 presents a refined, elegant and sweet bouquet with notes of wild strawberry, raspberry jam and cranberry. Subtle tobacco aromas are revealed on airing. The palate is splendid and spicy with the graphite notes characteristic of 2016. The palate combines complexity and length. The clean and precise finish suggests 7 to 10 years in the bottle to fulfill its potential.

Géraldine Godot, Technical Director, August 2018

### 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

Vintages come and go, and no two are alike. The winter of 2015-16 was the warmest since 1900. The seasons were displaced, with winter temperatures arriving in March, three months late. The night of 26 to 27 April was a turning point: frost struck the shoots and first leaves. After abundant rainfall during the first six months, summer arrived in July and the onset of ripening began in mid-August with conditions that were at last dry, allowing the grapes to finish maturing in September.

### THE HARVEST

The harvest took place from 27th September to 2nd October.

### THE GRAPES

July was salutary and allowed recovery from the rainy weather with conditions that were favourable for good grape maturity. Despite a low yield, the 2016 vintage is of good quality; this was a happy outcome given the difficult climatic conditions at the beginning of the season.

DOMAINE  DE L'ARLOT

---

LES SUCHOTS

Vosne Romanée 1er Cru

2016

---