

LES SUCHOTS

Vosne Romanée 1er Cru

2018



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

A magnificent bouquet of black cherry, raspberry coulis and mineral notes emerges on the nose. The palate is subtle and crisp with notes of dark fruit and chocolate. The finish is structured and holds the promise of stylish ageing.

Géraldine Godot, Technical Director (August 2020)

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

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prissey, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.

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