

LES SUCHOTS

Vosne Romanée 1er Cru

2021



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

The nose is initially discreet and then opens up to notes of red fruit, flowers and spices. The palate is well structured and full-bodied. The ample and long finish, with mineral notes, reveals fine and delicate tannins. A wine of great purity.

Géraldine Godot, Technical Director (April 2023)

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 mild winter, the vine started its growing cycle early, in March, as it did in 2020. Everything suddenly changed with the three consecutive nights of frost from 5th to 8th April. Our Chardonnay vines were severely impacted, but our Pinot Noir vines withstood well, with very little loss. The growing cycle made a timid recovery and caught up in June thanks to the accumulation of water and the rise in temperatures. Flowering began in mid-June. The first grapes appeared at the end of July, and ripening continued throughout the season, although inconsistently between the Pinot and Chardonnay plots.

THE HARVEST

The harvest took place from 20th to 25th September, with cool, sunny weather.

THE GRAPES

All the grapes were carefully sorted to ensure that only healthy grapes were vatted and pressed. Due to the difficult weather conditions in 2021, ripening happened slowly. Fortunately, the heat and the wind at the beginning of September were beneficial to the process. The 2021 vintage promises to be elegant, fresh and typical of Burgundy.

DOMAINE  DE L'ARLOT

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