



# Vosne-Romanée 1er Cru Les Suchots 2017 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Nuits

## Alcohol by volume

13.50%

## Residual Sugar

less than 2 g/l

## pH

3.56

## Total Acidity

5.17 g/l

## Drinking Window

2024 - 2037

## Tasting Guide



Light Medium Full

## Tasting note printed

23/12/2024

## Winemaker Notes

Widely considered the greatest of all Burgundy's villages, this wine is a classic Vosne-Romanée, elegant and silky with great finesse and succulence, with a supple mouth-feel and great balance.

## Vineyard

Les Suchots ' consists of two continuous parcels between Romanée Saint-Vivant and Richebourg on the South side, and 'Les Echezeaux ' on the North side.

## Winemaking

The grapes bear small little dark red berries. The bunches are destemmed; they macerate in open vats during 4 weeks helping this subtle terroir to reveal itself. After devatting, the wines are aged in oak barrels during 18 months.

## Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted Red Meats

Feathered Game

