Louis Latour

MAISON FONDÉE EN 1797

Vosne-Romanée 1er Cru "Les Suchots"

2011

- **Region** Côte de Nuits
- **Village** Vosne-Romanée
- **Appellation** Vosne-Romanée Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Iron-based clay.
- **Average yield** 38 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 40% new
- **Barrels** Louis Latour cooperage, french oak, medium toasted

Description

Vosne-Romanée, famous the world over for its Grand Crus, also produces some Premier Crus capable of competing with the best. The Premier Cru vineyard of "Les Suchots" is recognised as being the prime candidate for any potential elevation in the appellation of Vosne-Romanée to Grand Cru status. It is located just to the north of the greats, such as "Romanée Saint-Vivant" and "La Romanée Conti". The soil is very similar and there is much in common between the wines.

Wine tasting

- **Tasting Note** Our Vosne-Romanée 1er Cru « Suchots » 2011 has a dark and intense colour and a pretty bouquet of blackcurrants and blackberries. In the mouth, grilled notes are accompanied by a touch of liquorice. It is a powerful and fat wine, with a wonderful persistence. Fantastic! Tasted in September 2012.
- **Cellaring Potential** 10-12 years
- **Food Pairing** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- **Serving temperature** 15-17°