Louis Latour

MAISON FONDÉE EN 1797

Vosne-Romanée 1er Cru "Les Suchots"
2021

- **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 "Les Suchots" 2021 has a deep ruby colour with garnet hues. Its discreet nose reveals notes of morello cherry and undergrowth. The palate is ample and fresh, revealing aromas of cherry stone, clove and amaretto. The finish is persistent with elegant tannins.
- **Cellaring Potential** 10-12 years
- **Food Pairing** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- **Serving temperature** 15-17°