



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "LES SUCHOTS" 2024

- **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, 100% malolactic fermentation.
- **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 deep garnet-red Vosne-Romanée 1er Cru "Suchots" 2023 reveals a complex nose of blackcurrant and blackberry. Full-bodied and fresh on the palate, it reveals aromas of liquorice, cocoa and blackberry, with excellent length.
- **CELLARING POTENTIAL** 10-12 years
- **FOOD PAIRING** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- **SERVING TEMPERATURE** 15-17°

