



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



Tasting note printed

25/04/2024

2017 6x75cl

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

