



Louis Latour

MAISON FONDÉE EN 1797

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

- 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 Rich and powerful, this wine never loses sight of its restrained elegance. Over time it demonstrates notes of game and vegetation whilst not losing its fruity character. A wine to be drunk after a number of years in bottle.
- CELLARING POTENTIAL 10-12 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

