



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES SUCHOTS" 1996

- 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 A delightful crimson colour and a more grape nose. This wine was reminiscent of Christmas with overtones of Christmas cake and brandy butter. These flavours were reflected on the palate and the wine had a prune like finish which lingered on and on. Its power and complexity earmark it as a wine worth guarding for at least 4/5 years, if you are able to resist temptation
- CELLARING POTENTIAL 10-12 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Vosne-Romanée 1er Cru "Les Suchots" 1996 - Wine Spectator - May 1999 - 93/100

