



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES SUCHOTS" 2010

- 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 Pretty crimson in colour, with a complex and powerful aroma of blackcurrant, almond and mint. The tannins are nicely present without being aggressive. Rich, structured with long-lasting flavours of fruits and some toasted notes on the back-palate. A superb wine.
- 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" 2010 - Tom Cannavan's wine-pages.com - August 2015 - 93/100

