Les Suchots, 2023

AOC Vosne-Romanée Premier Cru, Bourgogne, France

Finesse, richness, complexity and harmony all come together and unite to show how complete this exceptional wine is. An iron hand in a velvet glove, it describes the fullness of the Pinot Noir with exceptional distinction, expressing a taut nervosity before resonating with richness and elegance. Its aromas evolve harmoniously with age. When young, the wine offers floral notes mingled with raspberry, morello cherries and blackcurrant. With time the aromas evolve and develop towards spices, liquorice, undergrowth and leather.

THE VINTAGE

WEATHER CONDITIONS

The weather was constantly changing throughout the year, with great seasonable variability: a mild winter, an early spring with temperatures "yo-yoing" in a generally cooler atmosphere. The bunches emerged beautifully, heralding a generous harvest. The summer was rainy with unstable weather prevailing until 15thAugust. The sun finally returned, providing the high temperatures necessary for the grapes to ripen. Like our 2022 vintage, our traditional Burgundy grape varieties have retained surprising acidity.

HARVEST

The harvest took place from 6th to 12th September under clear blue skies. White grapes were collected in the morning to preserve their aromas. The estate's yield is 43 hectolitres per hectare.

WINEMAKING

- 100% destemming,
- Spontaneous fermentation in stainless steel vats for 15 days with indigenous yeasts and daily pumping over.

THE WINE

BLEND

Pinot Noir 100%

AGEING

- 15 months of ageing in French oak barrels (228L), 40% of which are new,
- One month and a half in vats,
- Bottled on 13th February 2025,
- Yield = 52 hl/ha.

LOCATION

An exceptional village, Vosne Romanée houses incredible terroirs with a line up of the top red wines of Burgundy: Romanée-Conti, Richebourg, Romanée, Romanée Saint Vivant, La Tâche, Echézeaux, Grands-Echézeaux... So many names which make the greatness of the Pinot Noir resound through extremely elegant wines.

DOMAINE DE L'ARLOT

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TERROIR

Between Romanée Saint Vivant, Echézeaux and Richebourg...this vineyard neighbours on a few of the greatest wines in the world. A number of respected experts consider Les Suchots to be among the very finest 1st Crus from Vosne Romanée.

TASTING

The nose is expressive and intense, with aromas of strawberries and rose petals. The palate is creamy, rich and airy at the same time. The wine is long-lasting and elegant rather than powerful but is destined to evolve magnificently over time.

Géraldine Godot, Directrice Technique (February 2025)

FOOD PAIRINGS

To enjoy this glorious red to the full, serve it with fillet of beef accompanied by a slice of grilled foie gras. Slow-cooked leg of lamb or veal shank also come to mind as perfect pairings, not forgetting game such as fillet of venison, for example.
These suggestions are offered as a guide, to spark your imagination for flavour pairings.

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