



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## VOSNE-ROMANÉE LES SUCHOTS

Premier cru - Côte de Nuits

In Vosne-Romanée, on just a few hectares, there is a concentration of the most famous Grands Crus in the world, like La Romanée, La Romanée-Saint-Vivant or Richebourg, just next to the Premier Cru parcel of Les Suchots. The wines of Vosne-Romanée are a symbol of absolute elegance and charm, soft, fleshy and long on the palate.

### TASTING

**TASTING NOTE:** Racy nose of red and black fruit combined with spicy hints. This wine reveals a most pleasant velvety palate with a distinctive aromatic aftertaste. A very racy wine. Very good ageing potential.

**FOOD/WINE PAIRING:** Game, venison, grilled red meat, full-flavoured cheeses.

**SERVING TEMPERATURE:** Between 17°C to 18°C

**AGEING POTENTIAL:** 7 to 10 years and more

### KNOW - HOW

**SUPPLIES:** is carried out for 12 to 14 months in French oak, with 40 to 50% new oak.

**HARVEST:** manual, in small cases of 13 kg. Careful manual sorting of each grape.

**VINIFICATION:** Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 20 days.

**MATURING:** 12 to 14 months in French oak, with 40 to 50% new oak.

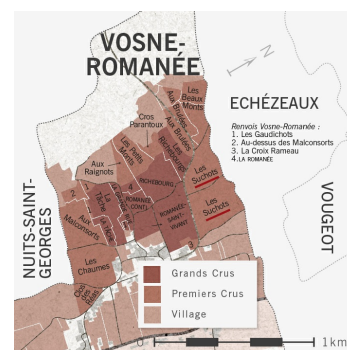
**AGEING:** The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

### VINEYARD

**GRAPE VARIETY:** Pinot Noir

**SOIL OF THE APPELLATION:** Limestone and clay with marls on a rock layer

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 13.08 hectares



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