

Jérôme Chezeaux



Vosne-Romanée 1er Cru Les Suchots



At a Glance:

- **Appellation:** AOC Vosne-Romanée 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .33 ha of vines in the southeast-facing Suchots lieu-dit, which sits opposite Les Richebourgs and La Romanée Saint Vivant.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines were planted in 1926 and 1980 and are trained in Guyot and planted at 10,000 vines/ha.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks following total destemming and a 3-4 day cold soak.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 18-24 months in 228-l barrels (30% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 20 mg/l free.

In The Glass:

Perhaps the greatest wine to issue from this estate, the Suchots sits on deep and heavy clay at 270 meters altitude. A veritable tsunami of swoon-worthy Vosne spice ushers in fruit both impressively broad and sumptuously precise, yet somehow everything remains focused and fine—a tour de force, vintage after vintage.