Bourgogne de
Vigne en Verre

Domain Jérôme Chezeaux

Classification :

1er Cru

Région : La Côte de Nuits

Cépage : Pinot Noir



Température de service :
16 to 18°C

Durée de conservation :
10 to 15 years

Vosne-Romanée 1er Cru "Les Suchots" (Red)

La Côte de Nuits - Pinot Noir

Origine

Domaine Chezeaux has 34.30 ares in this appellation. The vineyards are located to the north of the Vosne Romanée village, facing “Les Richebourg” and “La Romanée St. Vivant”. The soil is deep, fine, with a high clay content. The vines have a east\southeast exposure, at an altitude between 250-270m. The name “Suchots" may be linked to "suc" or "suquet", which means “hillock” in the south of France. "Suchots" can also designate “old stumps” in the Burgundy dialect.

Vinification

Vinification is traditional. The harvested grapes are fermented in open vats for between 18-21 days, depending on the year. The grapes undergo 2-3 days cold maceration before the start of fermentation. Pumping-over and cap punching operations ensure that the grape matter is well distributed throughout the wine. After de-vatting, the wines are transferred into 228 litre oak barrels (of which 30% are new each year), where they will spend 15-18 months before being bottled.

Notes de dégustation :

Vosne Romanée wines denote, above all, elegance. Their mellow character dominates, sustained by fairly discreet tannins and acidity. Les Suchots shows aromas of violets (dominant), toasted bread and blackcurrants, and is floral and fruity when young. As the wine ages, more spicy, leather and licorice notes emerge.

Mets d'accompagnements

Pairs very well with red meat such as grilled Charollais beef, flank steak with shallots, roast pork with chestnuts, or extra mature cheeses from the Abbaye de Citeaux.

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