

VOSNE ROMANÉE

1^{ER} CRU - LES SUCHOTS



VINE AND SOIL

On this plot, we can find 15 to 50 years old vines planted on 0.42 hectares.

It is a deep, calcareous brown soil on scree from the alluvium of “La Combe brûlée” which dominates this terroir.

The yield is about 30-35hl / hectare.

WINE-MAKING

We harvest manually, in cases of 25kg. The grapes are sorted out, destemmed, not crushed, and put in tanks by gravity.

Vinification is made in small wooden vats (25 hectoliters). Vattage lasts 18 to 25 days, we punch the cap moderately.

MATURING AND BOTTLING

We age our wines on lees in a cold cellar (16 to 18 months), 50 to 80% in new barrels, depending on the vintage.

We rack one month before bottling. We don't filter, we don't fine.

