

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

## Vosne-Romanée 1<sup>er</sup> Cru Les Suchots

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clayey marls - limestone

**APPELLATION:** Appellation of the Côte de Nuits vineyard, Vosne-Romanée is considered as «the pearl of the Côte». Set in the heart of a jewel case of great growths, Vosne-Romanée produces elegant and brilliant wines.

#### **Did you know ?**

*The 1er Cru climate «Les Suchots» is surrounded by the greatest vintages of the Côte such as Romanée-Saint-Vivant and Clos-Saint-Denis. Their very similar soil gives them many points in common.*

### THE KNOW-HOW

**HARVEST:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are destemmed and then placed between 2 and 4 days in stainless steel tanks for pre-fermentation maceration. The vinification is done in open vats.

**AGEING:** The wine is aged in oak barrels for 10 to 12 months.

### TASTING

#### **TASTING NOTES:**

An intense and deep garnet color.

The nose is intense black fruit with notes of spices, vanilla, caramel and blackcurrant jam.

The palate is structured, with high tannins, good length and a long finish with power and elegance.

**WINE AND FOOD PAIRING:** The power and elegance of this wine will delight high-fiber meats such as roasted poultry, roast lamb or game birds. The Vosne-Romanée 1er Cru Les Suchots also goes very well with a nice piece of beef or a pan-fried foie gras. For cheeses, prefer those with intense flavors such as Epoisses or Cîteaux.

**SERVICE TEMPERATURE:** To serve between 15°C and 16°C

**AGEING POTENTIAL:** 15 years and more

