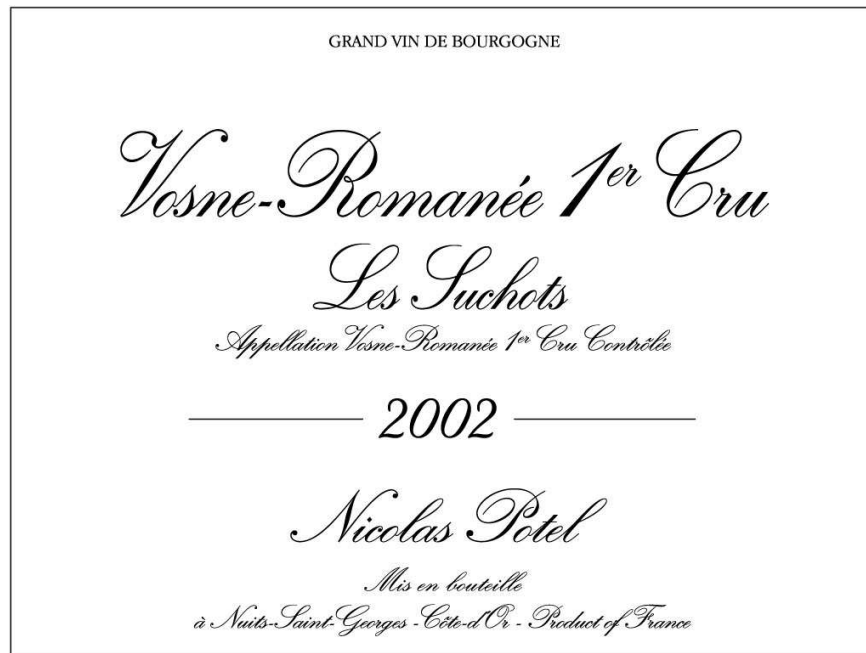


Nicolas Potel



VOSNE ROMANÉE PREMIER CRU LES SUCHOTS 2002

AREA OF PRODUCTION : Village appellation of 154 hectares. The village boast 15 Premiers Crus and 6 Grands Crus. The village appellation lies at the base and the top of the slope, the center being occupied by the Grand Cru “climates”. "Les Suchots" consists of two continuous parcels between Romanée St Vivant and Richebourg on the South side, and "Les Echezeaux" on the North side.

SOIL TYPE: Facing east/south-est, the soil is mainly clayey limestone, and can vary according to the geographical peculiarities of individual “ climats “

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes come from different parcels located on the middle of the village. The grapes are harvested by hand and sorted manually on arrival at the winery. 80% of the grapes were de-stemmed. Vatting for 20 days according the parcels. Cold maceration for 8days at 8°C. Nine days of fermentation with punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 3 times/day for 3 days followed by a very soft vertical pressing. Ageing in 30 % new Burgundian oak barrels of 228 liters.

TASTING NOTES:

Colour: Dark ruby red colour.

Bouquet: Deep nose on red and black fruits. Spices and roasted notes of coffee beans.

Palate: a restrained elegance and refinement, it marries ripe fruit and tannins to notes of exotic spices and oak, extended silky finish. « Les Suchots » combines the richness of Le Richebourg with the delicacy of Romanée Saint Vivant.

SERVING TEMPERATURE: Like all red Burgundies of this quality, should be served at a cellar temperature of about 16 to 18 °C with game, meats in sauce and strong cheeses. This wine will easily age 12 to 15 years in perfect conditions of temperature and humidity.