

# Domaine de l'Arlot Vosne Romanée 1er Cru "Les Suchots" red 2022



DOMAINE  DE L'ARLOT

**Product price:**

**€690.00**

**Product features:**

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2022

Appellation: Vosne-Romanée 1er Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 95/100

Cépage dominant: pinot noir

Alcool: 13,5

**Product short description:**

**95/100 RVF.** Rarissime Vosne Romanée 1er Cru adjacent to the Grand Cru Romanée Saint Vivant. Without a doubt, this is the best that can be found at l'Arlot (aside from the few bottles of RSV!)

**Product description:**

**PRESENTATION OF THE DOMAINE DE L'ARLOT**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

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**RVF Guide to the Best Wines of France 2025** (August 2024): **95/100**. *Les Suchots, deep and full-bodied, extended by an intense and tonic finish: a very beautiful expressive wine, held by a fine tannic grip.*

### Technical sheet written by the domaine

**THE VINTAGE:** After a mild, dry winter and the presence of a cold air mass in early April, spring conditions settle in durably and quickly advance the vegetation. The flowering is rapid and the bunch emergence suggests a beautiful harvest. The exceptionally warm spring and rains arriving at the right time allow for good maturation under scorching temperatures. Our pinot noir and chardonnay grapes, however, retain a surprising acidity, showing them to be worthy representatives of Burgundy.

**THE HARVEST:** Ripeness checks intensify in mid-August, and we observe blockages due to very high temperatures. This natural protection proves to be lifesaving, as sugar levels progress slowly while acidity is preserved.

The harvest takes place from August 26 to 31. Only the Hautes-Côtes de Nuits parcel is harvested on September 10. The weather is fine and the volumes are unexpected. The yield of the domaine is 38hl/ha.

**TASTING NOTE:** *More red, clearly spicier and floral, this wine takes us on a journey. The palate combines power and elegance, as well as texture and structure. The finesse of the tannins makes this Vosne Romanée very airy. The length of the palate highlights the energy and purity of this wine.*  
Géraldine Godot, Technical Director (May 2024)

**The Style of the Wine:** Finesse and richness, complexity and harmony, everything comes together to designate the accomplishment of this exceptional wine. An iron hand in a velvet glove, it describes the fullness of Pinot noir with wild distinction, speaks of a stallion's nervousness before resonating with richness and elegance. Its aromas undulate with the rhythm of its age. Young, the wine offers floral notes associated with raspberry, sour cherry, and blackcurrant. With time, the aromas evolve and glide towards spices, licorice, underbrush, and leather.

**The Terroir:** Between Romanée Saint-Vivant, Echezeaux, and Richebourg... The vineyard neighbors some of the greatest wines in the world. According to some tasters, Les Suchots clearly ranks among the best 1er Crus of Vosne Romanée.

### Learn more:

- An exceptional village: incredible terroirs, the commune of Vosne Romanée aligns the greatest red wines of Burgundy. Romanée-Conti, Richebourg, Romanée, Romanée Saint-Vivant, La Tâche, Echezeaux, Grands Echezeaux... So many names that resonate with the greatness of Pinot noir, producing wines of extreme elegance.
  - Fullness of Pinot noir: one must learn to wait for Les Suchots, as time indeed gives it an exceptional patina and touch. The fleeting impression of youth's austerity fades, the tannins soften, the wine rounds out... Maturity shapes its sensuality and character.
  - No pumps: for the vinification of its wines, the Domaine de l'Arlot has adopted the principle of gravity.
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From the arrival of the grapes to the draining of the wine into barrels, the circuit obeys the laws of gravity alone. By avoiding the use of pumps, this choice preserves the deep nature of the grapes and musts. The fruitiness of the wine becomes more ardent, more tense.

**Food and Wine Pairing:** A beef fillet served with a slice of grilled foie gras will deliver the pleasure of this conquering red. One might also think of a seven-hour leg of lamb, or a veal shank slow-cooked in the oven. Not to mention game, such as a fillet of venison, for example. These suggestions are offered as a guide to inspire your culinary imagination.