

# Domaine de l'Arlot Vosne Romanée 1er Cru "Les Suchots" red 2024 (3 bottles)



DOMAINE  DE L'ARLOT

**Product price:**

**€525.00**

**Product features:**

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2024

Appellation: Vosne-Romanée 1er Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: pinot noir

Alcool: 13,5

## **Product short description:**

Rarissime (especially this vintage 2024!) 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 WINES IN STOCK**

Comments on this

**Domaine de l'Arlot Vosne Romanée 1er Cru "Les Suchots" red 2024**

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## Technical sheet written by the domaine

**THE VINTAGE:** After a mild and rainy winter, the spring warmth encourages an early resumption of the vegetative cycle. In April, temperatures hover around seasonal norms, but the last decade is particularly cool. Flowering slowly begins around June 10. Despite cool and humid conditions causing some cluster losses, the remaining clusters are well-aerated, a major advantage in limiting the risk of disease spread due to better air circulation. Temperature variations continue until harvest. The warm and relatively dry weather that settles in August improves the situation and provides good conditions for veraison and maturation.

**THE HARVEST:** The optimal start date for the harvest was determined at the last moment. A compromise had to be made between the ripeness that was delayed in certain plots and the health status that could deteriorate with the forecasted weather.

Harvesting began on September 18 under pleasant weather and concluded on September 21.

### VINIFICATION:

- 100% destemming,
- Spontaneous fermentation in stainless steel tanks for 20 days with indigenous yeasts and daily pump-overs.

**The Style of the Wine:** Finesse and richness, complexity and harmony, everything comes together to define the accomplishment of this exceptional wine. A firm hand in a velvet glove, it describes the fullness of Pinot Noir with remarkable distinction, showcasing a nervous energy before resonating with richness and elegance. Its aromas undulate with the rhythm of its age. Young, the wine offers floral notes combined with raspberry, morello cherry, and blackcurrant. With time, the aromas evolve and glide towards spices, licorice, underbrush, and leather.

### BLEND:

100% Pinot Noir

### AGING:

- 15 months of aging in French oak barrels (228L), of which 40% are new,
- 1.5 months in tank,
- Bottling on February 25, 2026,
- Yield = 13 hl/ha.

### LOCATION:

An exceptional village: incredible terroirs, the commune of Vosne Romanée is home to 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.

### 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

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Crus of Vosne Romanée.

**TASTING:**

*The nose, charming, opens with pure aromas of red fruits, subtly mingled with notes of crushed violet and iris flower, highlighted by an elegant touch of white pepper. The palate, supple and harmonious, delights with its silky tannins and a texture that is both deep and delicately creamy. The finish is long and airy.* Géraldine Godot, Technical Director (April 2026)

**GOURMET PAIRINGS**

A beef fillet served with a slice of grilled foie gras will deliver the pleasure of this conquering red. One might also consider a seven-hour leg of lamb, or a veal shank slow-cooked in the oven. Not to mention game, such as a fillet of deer. These suggestions are offered as a guide, a springboard for your gustatory imagination.