

MOILLARD-GRIVOT

Vosne-Romanée 1er Cru "Les Suchots" 2018

History

Moillard-Grivot is an iconic wine company in the Côte de Nuits and its reputation dates back to the 19th century. It is remembered for its prestigious appellations and its exceptional red wines, which bear witness to the company's development.

Grape variety

Pinot Noir

Origin

Located in the heart of the Côte de Nuits, above the village of Vosne-Romanée the appellation has the most fabulous red Grands Crus of Burgundy: Romanée-Conti, Romanée Saint-Vivant, La Romanée, La Tache, La Grande Rue, Richebourg and the neighboring commune of Flagey-Echezeaux, Echezeaux and Grands-Echezeaux. The most sublime expressions of Pinot noir can be found on this land.

The Climat « Les Suchots » is located above the village of Vosne-Romanée.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 50% of new oak barrels.

Soil

Limestone mixed with clay marl to a depth that varies from tens of centimeters to 1 meter.



Colour

Garnet red.



Nose

Intense note of red fruits, spices and toasted notes.



Palate

On the palate, a structure of exceptional magnitude that keeps you excited for many seconds!

Recommandations

Ideal with fine dishes of poultry or game roasted, braised or glazed. Its aromatic intensity also allows it to accompany couscous or tagine. Cheese moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

15-17°C

Cellar potential

Drink within 10 to 15 years.



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