



REMOISSENET PÈRE ET FILS

Beaune Rouge 1er Cru 'Teurons' 2017

The name Remoissenet for serious collectors stands for refined, classic Burgundy wines. A leading light in Beaune for generations, this 150-year-old estate is now more than ever the definitive source for the finest wines Burgundy has to offer. Crucially, the team at Remoissenet wears two separate yet related hats. The first is as a high-quality, small-batch négociant, maintaining long-term and close relationships with growers up and down the Côte. The second is as a vine-growing estate with an expanding stable of Burgundy's most lauded vineyards, all cared for fastidiously and according to biodynamic principles.

WINERY: Remoissenet Père et Fils

WINEMAKER: Claudie Jobard

ESTABLISHED: 1877

REGION: FRANCE • Burgundy • Côte de Beaune • Beaune

APPELLATION: Beaune AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate-owned vines, farmed biodynamically, form a large, five-acre parcel that was acquired in 2011 from Château de Chorey. The parcel can be divided into three sectors: one with 50-year-old vines, one with 75-year-old vines, and one with 95- to 100-year-old vines.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Sorted assiduously in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) French oak vats. Aged in 228L French oak barrels (35-45% new). Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red berries, autumn leaves, light mushroom, expressive and expansive. Flavors suggest red plums, cherries, baking spices.

PAIRING SUGGESTIONS: Grilled chicken or game birds; well-aged, soft French cheeses such as Epoisse or Soumaintrain.



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