The name Remoissenet for serious collectors stands for refined, classic Burgundy wines. A leading light in Beaune for generations, the estate today—with new management and fresh talent in the cellar—is now more than ever the definitive source for the best Burgundy has to offer. Yet what is the most striking about the wines from this leading négociant estate is their unforgettable texture: with Remoissenet, it’s all about the finish. These are wines that linger on the palate and in your memory, long after each bottle is emptied.

WINERY: Remoissenet Père et Fils  
WINEMAKER: Claudie Jobard  
ESTABLISHED: 1877  
REGION: FRANCE • Burgundy • Côte de Beaune • Beaune  
APPELLATION: Chambertin-Clos de Bèze AOC  
BLEND: 100% Pinot Noir  
VINEYARDS: Selected (purchased) fruit. This grand cru vineyard faces east, on a gradual slope, between 810 and 840 feet above sea level. Soils are thin, with the “mother rock” of Burgundian limestone close to the surface.  
AGE OF VINES: 40-60 years  
TASTING IMPRESSIONS: Aromas of dark berries, mocha, spice, smoke. Deeply concentrated and layered; ripe tannins.  
PAIRING SUGGESTIONS: Grilled lamb sausages; roasted chicken with herbs; air-dried saucisson with black pepper