



## REMOISSENET PÈRE ET FILS

### Bourgogne Rouge 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:** Bourgogne AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** A blend of fruit from estate-owned, biodynamically farmed vineyards located in Pommard, Savigny-lès-Beaune, Pernand-Vergelesses, Vosne-Romanée, and Gevrey-Chambertin and purchased fruit from Pommard, Savigny-lès-Beaune, and Vosne-Romanée, hand-harvested by the Remoissenet team. Strict selection in the fields and cellar.

**AGE OF VINES:** 15-40 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) French oak vats. Aged in 228L French oak barrels (15-20% new). Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of red summer berry fruit, red currant, baking spices. Tangy, refined, with suave tannins; flavors of pomegranate jam, red cherries, spice box.

**PAIRING SUGGESTIONS:** Grilled lamb sausages; roasted chicken with herbs; air-dried saucisson with black pepper



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