



REMOISSENET PÈRE ET FILS

Fleurie

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: Fleurie AOC

BLEND: 100% Gamay

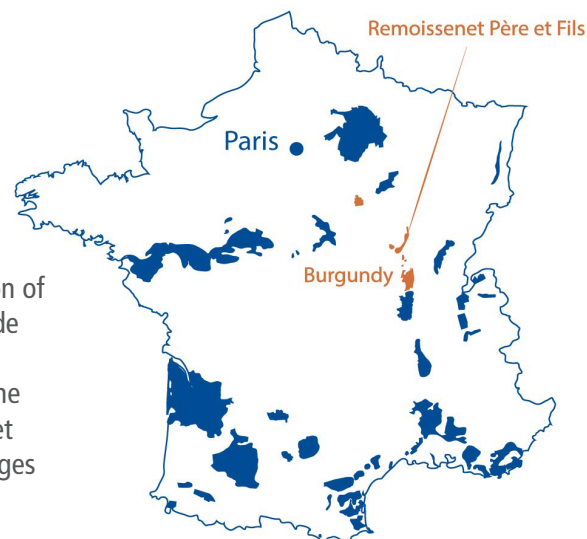
VINEYARDS: Sourced fruit from vineyards near Poncié, in the appellation of Fleurie, from the estate of Domaine Julien Clément. These higher-altitude plots are in general cooler than other areas in Fleurie, thus fruit is more balanced. Vines are farmed sustainably. Soils are poor, dominated by the classic pink granite of cru Fleurie. With this particular wine, Remoissenet consults with aging, bottling and distribution; the Clément estate manages vine cultivation and harvest.

AGE OF VINES: 45-50 years; some 80 years

WINEMAKING: Hand-harvested. Fermented partially full cluster on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank. Unfined; lightly filtered.

TASTING IMPRESSIONS: Aromas of spring violets and spice, red and blue fruits, very lively and fresh. Medium-bodied, well-balanced; fresh red plum and cherry notes. Suave and long.

PAIRING SUGGESTIONS: Charcuterie; pork sausages; grilled chicken



NORTH BERKELEY IMPORTS

northberkeleyimports.com