

## REMOISSENET PÈRE ET FILS

### Nuits-Saint-Georges 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:** Nuits-Saint-Georges AOC

**BLEND:** 100% Pinot Noir

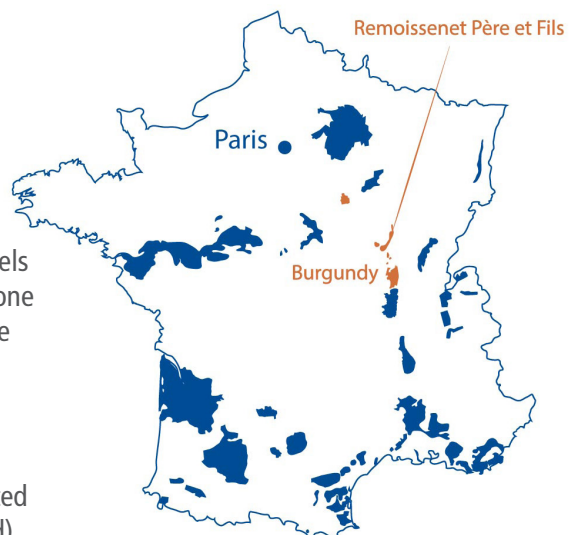
**VINEYARDS:** Estate-owned vines, farmed biodynamically, from two parcels on the northern side of Nuits: a small plot in 'Aux Lavieres' and a larger one at the northern edge of 'Bas de Combe,' contiguous with Vosne-Romanée 'Aux Reas,' Vosne-Romanée 1er Cru 'Chaumes,' and Nuits-Saint-Georges 'Boudots.'

**AGE OF VINES:** 20-40 years

**WINEMAKING:** Hand-harvested, sorted 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 black cherries, pepper, licorice, a hint of tobacco. Structured but juicy, balanced.

**PAIRING SUGGESTIONS:** Roasted chicken with herbs; roast beef au jus; grilled pepper steak



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