

## REMOISSENET PÈRE ET FILS

### Santenay Rouge 1er Cru

### 'Grand Clos Rousseau' 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:** Santenay AOC

**BLEND:** 100% Pinot Noir

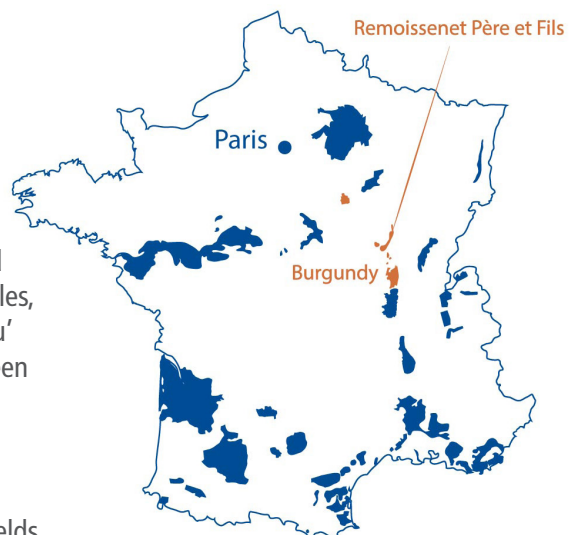
**VINEYARDS:** Produced from purchased fruit from a single parcel, owned by a quality-oriented grower who farms according to sustainable principles, with severely controlled yields. The steeply graded 'Grand Clos Rousseau' occupies the upper portion of the larger 'Clos Rousseau' vineyard, between 900 and 1,020 feet in altitude. Soils are primarily decomposed white limestone.

**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested by Remoissenet's team, 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 red berries, light spice, earth. Flavors suggest red fruit, baking spices; tannins are earthy, smooth.

**PAIRING SUGGESTIONS:** Autumn dishes, such as beef daube; Chinese-styled roasted duck; grilled hamburgers



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