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: Savigny-lès-Beaune AOC  
BLEND: 100% Pinot Noir  
AGE OF VINES: 20-50 years  
WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in open-top fermenters and aged in French oak barrels (350L), with approx. 50% new barrels. Bottled unfined and unfiltered.  
TASTING IMPRESSIONS: Aromas of red berries, licorice, light spice, black cherry jam, earth. Deep, suave and balanced.  
PAIRING SUGGESTIONS: Grilled steak with pepper; charcuterie