

REMOISSENET PÈRE ET FILS

Volnay

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: Volnay AOC

BLEND: 100% Pinot Noir

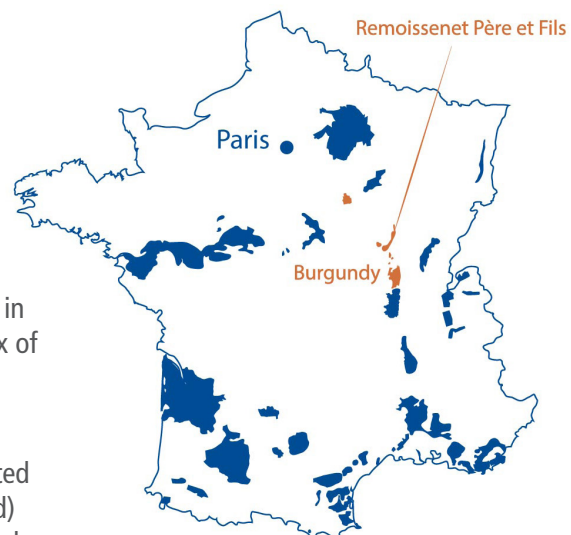
VINEYARDS: Purchased fruit from a selection of villages-level vineyards in the village of Volnay, in the Côte de Beaune. Soils represent a classic mix of limestone, iron-rich clay, brown marl.

AGE OF VINES: 15-40 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 red cherries, purple flowers, notes of cassis and licorice. Medium-bodied, refined tannins, long.

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



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