



REMOISSENET PÈRE ET FILS

Bourgogne Côte d'Or 'Les Remparts'

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: Bourgogne Côte d'Or AOC

BLEND: 100% Pinot Noir

VINEYARDS: A blend of fruit from estate-owned, biodynamically farmed vineyards from both the Côte de Beaune (Savigny) and Côte de Nuits (including Vosne and Gevrey, among others), hand-harvested by the Remoissenet team. Strict selection in the fields and cellar.

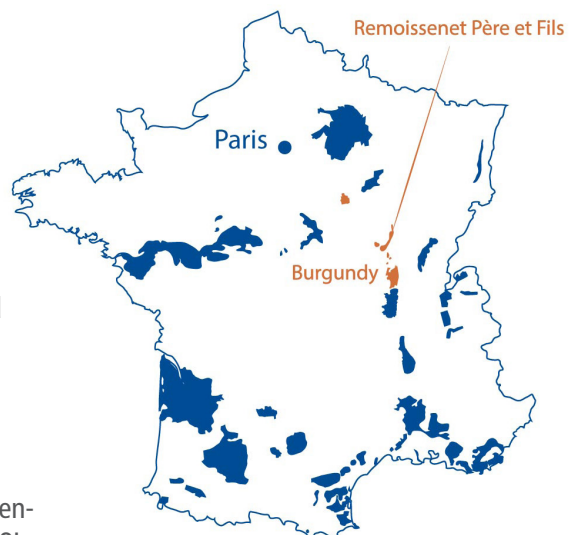
AGE OF VINES: 15-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) French oak vats. Aged in 228L French oak barrels (15-20% new). Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of berry fruit, red plum, baking spices. Ripe with suave tannins; red and black cherries, spice box.

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

NOTES: A 'rempart' is a fortified wall; the historic Remoissenet estate and cellars are built into Beaune's ancient fortifications



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