

REMOISSENET PÉRE ET FILS Chambolle-Musigny 1er Cru 'Les Echanges'

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: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

VINEYARDS: East-facing, the small vineyard of 'Echanges' sits in the heart of the village, between 750 and 900 feet in altitude. (The vineyard itself is split into two; the upslope portion is rated premier cru, while the downslope portion is rated villages.) Soils are rich in gravel, with limestone subsoils.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in opentop fermenters and aged in French oak barrels (350L), with approx. 50% new barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of wildflowers, red fruit and light spice. Flavors suggest black and red berries, with fine tannins and a smooth finish.

PAIRING SUGGESTIONS: Roasted lamb with herbs; game birds; veal; soft

aged cheeses

