

REMOISSENET PÈRE ET FILS

Echezeaux Grand Cru

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: Echezeaux AOC

BLEND: 100% Pinot Noir

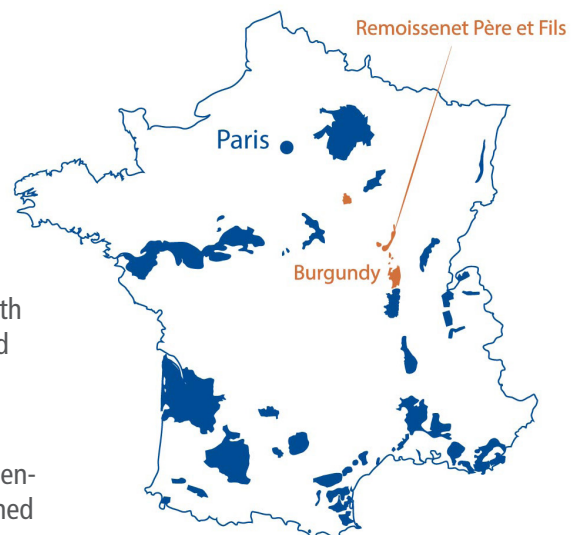
VINEYARDS: Selected (purchased) fruit from lieu-dit 'Les Pouaillères,' located in the heart of the grand cru vineyard and widely held as one with the most favorable soils. Topsoils are thin and poor here, with more solid limestone subsoils.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in open-top fermenters and aged in new French oak barrels (350L). Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black cherries, peppery spice, smoke and notes of cocoa bean. Concentrated and layered; structured tannins, loing.

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



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