

REMOISSENET PÉRE ET FILS Gevrey-Chambertin Villages

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

VINEYARDS: Fruit is selected from 12 separate, estate-owned and biodynamically farmed parcels within the appellation of Gevrey-Chambertin in the Côte de Nuits. Soils represent a range of classic Burgundy terroir.

AGE OF VINES: 20-50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in opentop fermenters and aged in larger French oak barrels (350L), with less than 30% new barrels.

TASTING IMPRESSIONS: Aromas of red fruits, baking spices, warm leather, earth. Richly textured and deep; flavors of poached and fresh red berries.

PAIRING SUGGESTIONS: Grilled steak with pepper; winter stews; aged

cheese

