

REMOISSENET PÉRE ET FILS **Gevrey-Chambertin 1er Cru** 'Les Cazetiers'

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 negociant 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: Estate-owned vines, cared for biodynamically, total less than one acre in 'Cazetiers.' East-facing, the vineyard sits at the mouth of the 'combe,' with soils rich in white marl and fossilized seashells.

AGE OF VINES: 30-50 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 blackberry, blueberry and licorice. Meaty yet refined; plush tannins. White peppery finish.

PAIRING SUGGESTIONS: Grilled lamb sausages; roasted chicken with herbs;

air-dried saucisson with black pepper

