

REMOISSENET PÈRE ET FILS

Gevrey-Chambertin 1er Cru 'Poissenot' 2017

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

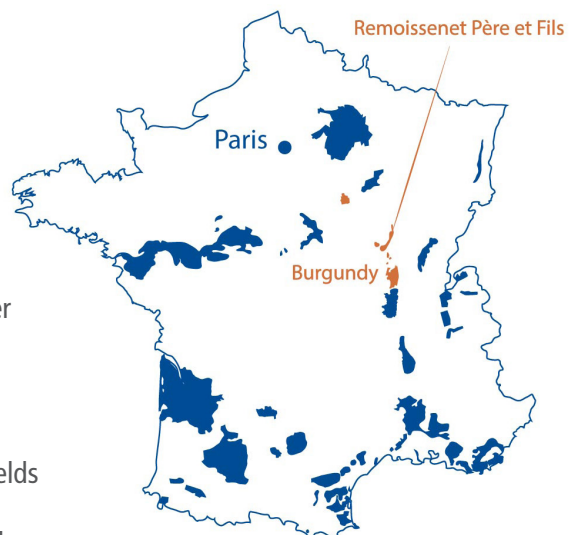
VINEYARDS: Estate-owned vines, farmed biodynamically, total just under one-half acre in 'Poissenot,' high up on the slope above 'Lavaux Saint-Jacques.' Soils are exceptionally poor, dominated by limestone.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested by Remoissenet's team, sorted in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) French oak vats. Aged in 228L French oak barrels (50% new). 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



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