



REMOISSENET PÈRE ET FILS

Meursault Rouge

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: Meursault AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of (purchased) fruit from vineyard 'En Marcausse,' touching Volnay 'Santenots du Milieu,' one of the better plots for red grapes. Soils are deep, mixing limestone scree and marne. The team at Remoissenet farms it biodynamically and harvests, but does not own the land outright.

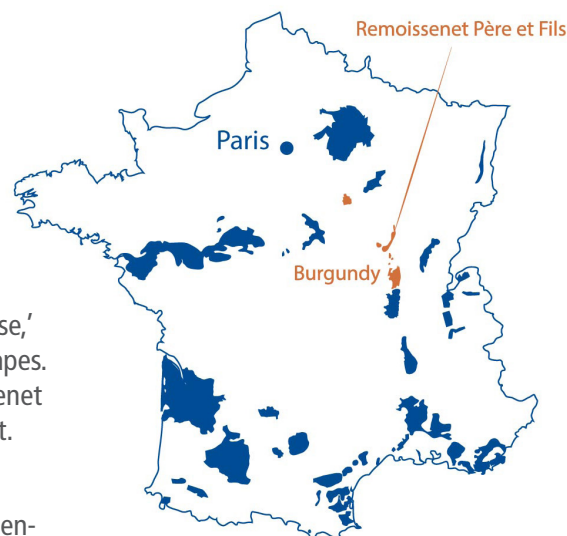
AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in open-top fermenters and aged in French oak barrels (350L), with approx. 30% new barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red fruit, baking spices, black cherry, forest floor. Earthy and suave, with fine-grained tannins.

PAIRING SUGGESTIONS: Grilled chicken with herbs or game birds; well-aged, soft French cheeses such as Epoisse or Soumaintrain.

NOTES: Meursault, a village mostly known for its white Burgundy wines, does produce red Burgundy from vineyards on the border with Volnay, mostly in the region of lieu-dit 'Santenots.'



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