

REMOISSENET PÉRE ET FILS Nuits-Saint-Georges 1er Cru 'Les Damodes'

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: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

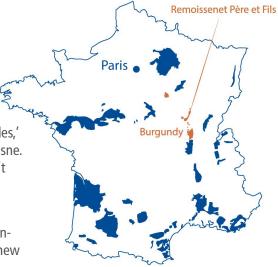
VINEYARDS: Selected (purchased) fruit from the lower portion of 'Damodes,' (around 900 feet), an east-facing plot that sits close to the border with Vosne. Soils are pure limestone, with thin topsoils. Although Remoissenet doesn't own the vines, it does farm the plot biodynamically.

AGE OF VINES: 30-40 years

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

TASTING IMPRESSIONS: Aromas of black plums, purple fruit, violets, light licorice. Suave, structured and layered, with fine-grained tannins.

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



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