

REMOISSENET PÉRE ET FILS Pommard

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: Pommard AOC **BLEND:** 100% Pinot Noir

VINEYARDS: Selected (purchased) fruit from villages-level vineyards within this Côte de Beaune appellation. A pure terroir expression of this village's

iron-rich soils.

AGE OF VINES: 15-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in opentop fermenters and aged in older French oak barrels (350L). Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of summer berry fruit, pie cherries, wildflowers, light spice. Tangy, suave tannins; flavors of red cherries, red currants.

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

