



REMOISSENET PÈRE ET FILS

Pommard 1er Cru 'Les Grands Epenots'

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: The vineyard 'Les Grands Epenots' is part of a larger vineyard chain, facing east between 720 and 780 feet in altitude, at the edge of the appellation with Beaune. (The other two are 'Clos des Epeneaux' and 'Les Petits Epenots.')

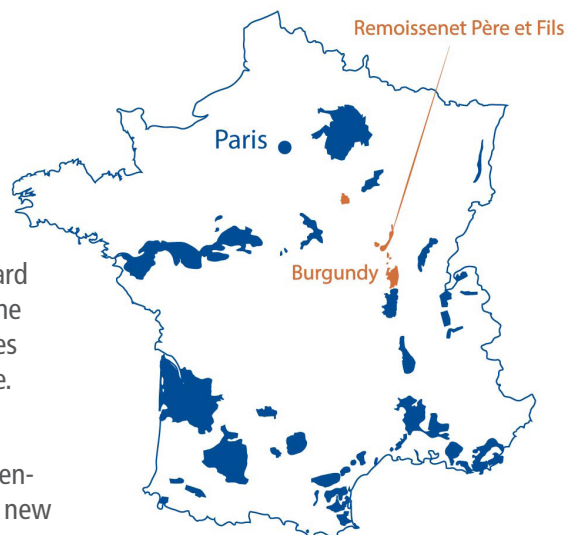
Soils are deep and fine, with limestone scree and marne.

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. 50% new barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black plums, light licorice, baking spices, black cherry. 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.



NORTH BERKELEY IMPORTS

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