

## REMOISSENET PÈRE ET FILS

### Savigny-lès-Beaune 1er Cru

### 'Les Lavières' Vigne Centenaire

*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:** Savigny-lès-Beaune AOC

**BLEND:** 100% Pinot Noir

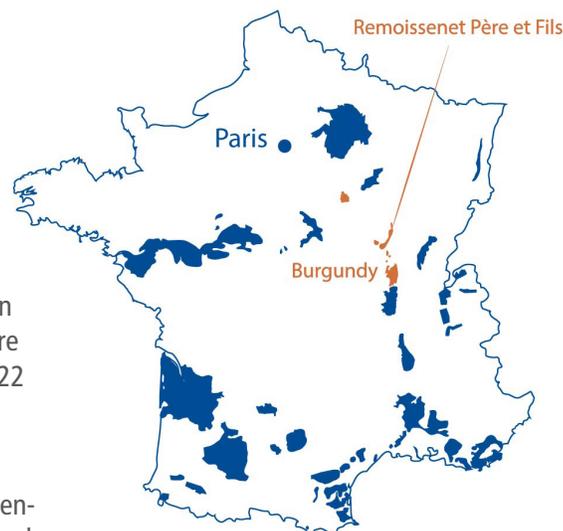
**VINEYARDS:** Selected (purchased) fruit. Facing full south, 'Lavières' is an insider's plot in Savigny, known for its supple, elegant red wines. Soils are a unique type of slab-formed clay, called "laves" in French. As of the 2022 vintage, vines here are 100 years old ("centenaire").

**AGE OF VINES:** 30-50 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in open-top oak vats. Aged in 350L French oak barrels (around 30% new). Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of black and red cherries, light toast, crushed stones, red plums. Medium-bodied, suave, fine-grained tannins

**PAIRING SUGGESTIONS:** Roasted chicken with herbs; air-dried salami; pork terrine



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