



REMOISSENET PÈRE ET FILS

Savigny-lès-Beaune 1er Cru 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: Savigny-lès-Beaune AOC

BLEND: 100% Pinot Noir

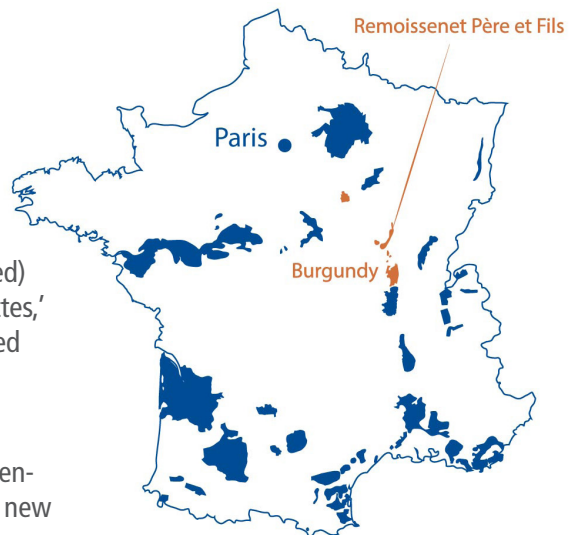
VINEYARDS: A selection of estate-owned fruit (and biodynamically raised) from four separate, premier cru-rated parcels in the commune: 'Aux Guettes,' 'Aux Serpentières,' 'Les Lavières' and 'Les Rouvrettes.' Soils range from red clay with stones to brown limestone and marne.

AGE OF VINES: 20-50 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 berries, licorice, light spice, black cherry jam, earth. Deep, suave and balanced.

PAIRING SUGGESTIONS: Grilled steak with pepper; charcuterie



NORTH BERKELEY IMPORTS

northberkeleyimports.com