

## REMOISSENET PÈRE ET FILS

### Volnay 1er Cru 'Robardelles'

*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:** Volnay AOC

**BLEND:** 100% Pinot Noir

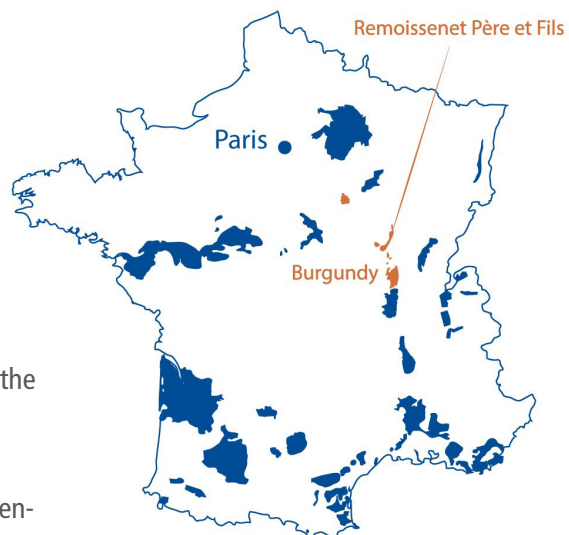
**VINEYARDS:** Selected (purchased) fruit. At the border with Meursault, premier cru 'Robardelles' is rarely seen as a single-vineyard wine, as it is usually blended. This small plot's clay-rich topsoils quickly make way for the "mother rock" of limestone underneath.

**AGE OF VINES:** 20-40 years

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

**TASTING IMPRESSIONS:** Aromas of plums, red cherries, herbs, tobacco. Suave, structured and layered; fine-grained tannins.

**PAIRING SUGGESTIONS:** Grilled lamb sausages with herbs; roasted chicken with wild mushrooms



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