

## **REMOISSENET PÉRE ET FILS Clos Vougeot Grand Cru**

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:** Clos Vougeot AOC

**BLEND:** 100% Pinot Noir

VINEYARDS: Estate-owned vines, cared for biodynamically, total just over

one acre in this grand cru. **AGE OF VINES:** 40-60 years

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

**TASTING IMPRESSIONS:** Aromas of kirsch, blackberry, cassis, baking spices. Deeply concentrated and layered; ripe tannins.

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

