



REMOISSENET PÈRE ET FILS

Gevrey-Chambertin 1er Cru 'Le Trio'

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

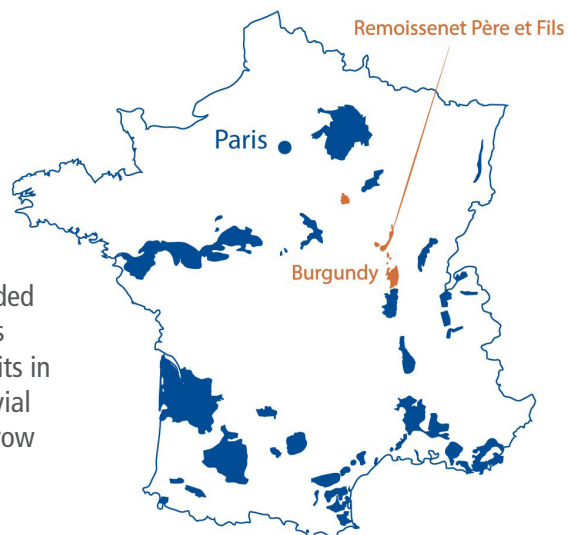
VINEYARDS: Estate-owned vines, farmed biodynamically, from three separate and small parcels within Gevrey-Chambertin selected and blended together for their excellent, overperforming terroir. 'Cherbaudes' borders both grand cru Mazi-Chambertin and Chappelle-Chambertin; 'Craipillot' sits in the mouth of the "combe" or valley de Lavaux, with limestone-rich, alluvial soils; and 'Champonnet' is a natural continuation of Gevrey's grand cru row and not far from 'Craipillot.'

AGE OF VINES: 30-50 years

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

TASTING IMPRESSIONS: Aromas of black and red cherries, tobacco, menthol, red plums. Meaty and structured, with a core of vibrant red fruit.

PAIRING SUGGESTIONS: Roasted chicken with herbs; roast beef au jus; grilled pepper steak



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