



REMOISSENET PÈRE ET FILS

Savigny-lès-Beaune 1er Cru 'Les Serpentières'

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

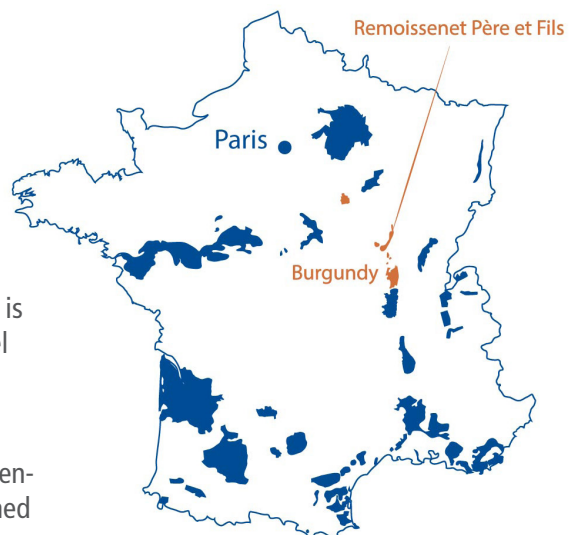
VINEYARDS: Selected (purchased) fruit. Facing full south, 'Serpentières' is one of Savigny's most-prized premier cru vineyards. Soils combine gravel with iron-rich marl and some clay.

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com