REMOISSENET
PÈRE ET FILS

'Top 100 Winery'
-Wine&Spirits 2020

'One of the most historic négociant houses in Burgundy.'

'Pierre Rovani of Remoissenet is the sourcing king: He secured two small parcels on the northern edge of Chassagne (which means close Montrachet proximity!) to craft today's devastatingly lush and limited Burgundy. The opulence and precision here is jaw-dropping.'

'An astonishing range of sensuous, almost hedonistically pleasurable wines from every corner of Burgundy.'

-Master Somm Ian Cauble

Year Founded: **1877**

Region: **Burgundy, France**

Owner: **Pierre-Antoine Rovani (formerly of the Wine Advocate) and Bernard Repolt (Maison Louis Jadot)**

Winemaker: **Claudie Jobard**

Known For: **Remoissenet Père et Fils is a reference point for refined Burgundy wines. This ancient estate, connected by mortar and stone to the medieval walls of Beaune, is for serious collectors linked by vine and bottle to Burgundy's hallowed past and its exciting future.**

-Biodynamic & Organic-

Wandering through the 150-year-old estate's hand-carved cellars is to travel back in time, each cool bottle telling a story of vintages past, wars won, anniversaries celebrated. Yet among these bottled memories are barrels of stories to come: older vines tended according to biodynamic methods, unique terroirs selected with the utmost care and in micro-quantities. In 2005, Remoissenet started the next chapter in its generations-long history. With new owners and renewed leadership under Pierre-Antoine Rovani (formerly of the Wine Advocate) and Bernard Repolt (Maison Louis Jadot), the estate is bringing more vineyards under its own roof and importantly, raising the qualitative bar for itself and its vine-growing partners across the board. The proof, of course, is in each bottle. Whether "basic" Bourgogne to hallowed grand cru, Remoissenet wines show a suave elegance in perfume and texture, with a finish made of silk. The team at Remoissenet wears two hats: one, as a high-quality, small-batch négociant, cultivating close relationships with vine-growers up and down the Côte; and two, as a vine-growing estate, with select vineyards, the majority of which are located in Beaune and Gevrey-Chambertin, cared for according to biodynamic principles. The estate works with its vine-growers in a fashion not usual for France: grapes are purchased not by quantity but by quality, with bonuses offered if quality is exceptional. This ensures that Remoissenet gets the finest grapes, regardless of vintage. At harvest, three sorting tables are used (not to mention hundreds of hands) to ensure only the most pristine fruit makes its way into the cellar. The winemaking is philosophically non-interventionist, with winemaker Claudie Jobard preferring to "let the grapes speak" as clearly as possible. Reds are fermented on indigenous yeasts in open-top fermenters and aged in larger French oak barrels (350L). The percentage of new French oak barrels depends on the cru and the vintage, with up to 30 percent new wood for villages wines; from 30 to 70 percent for premier crus; and from 70 to 100 percent for grand cru wines. Reds are neither fined nor filtered. Whites are pressed gently in a pneumatic press and fermented on indigenous yeasts. Barrel aging, depending on vintage and cru, ranges from 30 percent new wood for villages wines to 100 percent for grand cru wines.

2022 Bourgogne Blanc

'Delivers a sensory experience of elegance, texture and focused minerality reminiscent of a Puligny-Montrachet.' - Master Somm Ian Cauble

100% Chardonnay. Estate-selected fruit from vineyards in northern Burgundy (declassified fruit from Chablis) as well as from plots in the commune of Puligny-Montrachet. 10-30-year-old vines. Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in French oak barrels (25-30% new) and in stainless steel tank. Aged in barrel and tank. Aromas of crisp pear, lemon zest and minerals. Fresh and lively, with a silky texture; flavors of lime zest and white fruit. Pair with grilled chicken, soft-rind French cheeses and sushi.

2023 Bourgogne Rouge

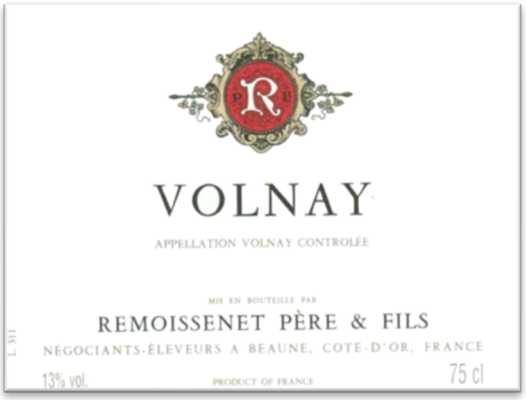
"Sourced from a plethora of top-notch vineyards up and down the Côte d'Or, this is anything but "basic" Burgundy. Deep, complex layers of sappy fruit, spice, and earth are woven over a silky, rich texture that would fool even the most discerning sommelier into thinking this was top villages or Premier Cru Pinot Noir. Power, pedigree, and pizzazz for a pedestrian price? Pounce! A blend of estate and purchased fruit from Vosne-Romanée, Gevrey-Chambertin, Pommard, Pernand-Vergelesses, and Savigny-lès-Beaune. Indeed much of the fruit is young vines from top villages and Premier Cru parcels. No wonder it outperforms its appellation so thoroughly! Fermented in open-topped wooden vats using only ambient yeasts, then aged it in French oak barrels, about 15% of which are new."
-Master Somm Ian Cauble

2023 Gevrey Chambertin

100% Pinot Noir. Fruit is selected from 12 separate, estate-owned and biodynamically farmed parcels within the appellation of Gevrey-Chambertin in the Côte de Nuits. Soils represent a range of classic Burgundy terroir. 20-50-year-old vines. Hand-harvested. Fermented on indigenous yeasts in open-top fermenters and aged in larger French oak barrels, with less than 30% new barrels. Aromas of red fruits, baking spices, warm leather, earth. Richly textured and deep; flavors of poached and fresh red berries. Pair with grilled steak with pepper; winter stews; aged cheese.

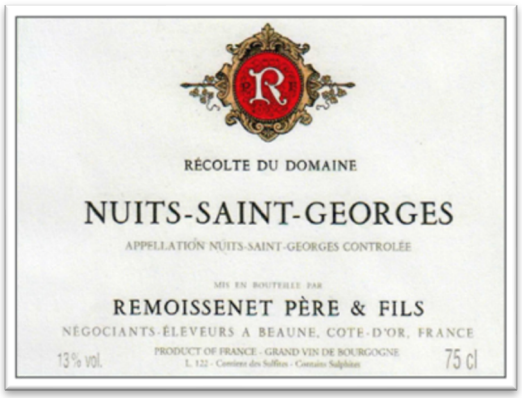
2023 Vosne-Romanée

100% Pinot Noir. Estate-owned vines, farmed biodynamically, from two villages level plots: 'Les Jacquines' and 'Au Dessus de la Rivière,' which sit south of the village. 15-40-year-old vines. Hand-harvested, sorted in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) oak vats. Aged in French oak barrels (~30% new). Unfined and unfiltered. Aromas of purple and pink wildflowers, light spice, black cherries, red plums. Juicy, refined, silky. Spicy with a long finish.



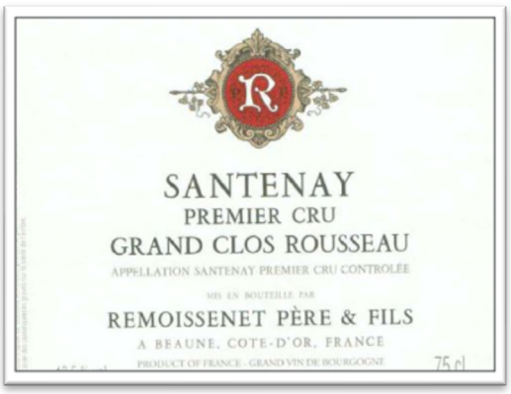
2020 Volnay

100% Pinot Noir. Purchased fruit from a selection of villages-level vineyards in the village of Volnay, in the Côte de Beaune. Soils represent a classic mix of limestone, iron-rich clay, brown marl. 15-40-year-old vines. Hand-harvested, sorted in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) French oak vats. Aged in French oak barrels (35-45% new). Unfined and unfiltered. Aromas of red cherries, purple flowers, notes of cassis and licorice. Medium-bodied, refined tannins, long.



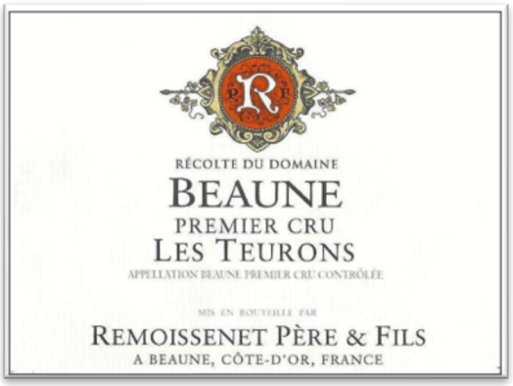
2021 Nuits Saint Georges

100% Pinot Noir. Estate-owned vines, farmed biodynamically, from two parcels on the northern side of Nuits: a small plot in 'Aux Lavieres' and a larger one at the northern edge of 'Bas de Combe,' contiguous with Vosne-Romanée 'Aux Reas,' Vosne-Romanée 1er Cru 'Chaumes,' and Nuits-Saint-Georges 'Boudots.' 20-40-year-old vines. Hand-harvested, sorted in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (temperature-controlled) French oak vats. Aged in French oak barrels (35-45% new). Unfined and unfiltered. Aromas of black cherries, pepper, licorice, a hint of tobacco. Structured but juicy, balanced.



2021 Santenay 1er Cru 'Grand Clos Rousseau'

100% Pinot Noir. Produced from purchased fruit from a single parcel, owned by a quality-oriented grower who farms according to sustainable principles, with severely controlled yields. The steeply graded 'Grand Clos Rousseau' occupies the upper portion of the larger 'Clos Rousseau' vineyard, between 900 and 1,020 feet in altitude. Soils are primarily decomposed white limestone. 30-40-year-old vines. Hand-harvested by Remoissenet's team, sorted in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (temperature-controlled) French oak vats. Aged in French oak barrels (35-45% new). Unfined and unfiltered. Aromas of red berries, light spice, earth. Flavors suggest red fruit, baking spices; tannins are earthy, smooth.



2022 Beaune Rouge 1er Cru Teurons

100% Pinot Noir. Estate-owned vines, farmed biodynamically, form a large, five-acre parcel that was acquired in 2011 from Château de Chorey. The parcel can be divided into three sectors: one with 50-year-old vines, one with 75-year-old vines, and one with 95- to 100-year-old vines. Hand-harvested. Sorted assiduously in the fields and cellar. Fermented on indigenous yeasts in open-top, traditional (temperature controlled) French oak vats. Aged in French oak barrels (35-45% new). Unfined and unfiltered.

2022 Chambolle Musigny 1er Cru Combottes

100% Pinot Noir. A Burgundy lover might find many 'combottes' in the golden hills of the Cote d'Or, as a "combotte" is a small depression, a mini-valley ("combe"). This east-facing vineyard sits just outside the village proper, with rocky limestone soils and some clay. Dominant black fruits and the characteristic blue flowers of Chambolle are expressive. Hand-harvested. Fermented on indigenous yeasts in open top fermenters and aged in French oak barrels, with approx. 50% new barrels. Bottled unfined and unfiltered.

2022 Chambolle Musigny 1er Cru Poissenot

100% Pinot Noir. Estate-owned vines, cared for biodynamically, total just under one-half acre in 'Poissenot,' high up on the slope at the forest line above 'Lavaux Saint-Jacques.' Hand-harvested by Remoissenet's team, sorted in the fields and cellar. Fermented on indigenous yeasts in open-top oak vats. Aged in French oak barrels (around 30% new). Unfined and unfiltered. Aromas of blackberry, blueberry and licorice. Meaty yet refined; plush tannins. White peppery finish.