



Domaine Remorquet

LES ALLOTS

Nuits-Saint-Georges

In Burgundy, winemaking is often a family affair: you become a winemaker following in the footsteps of your father, your grandfather, and sometimes even further back! This is the case at Domaine Remorquet, where respect for the land, winemaking traditions, and a love of the craft have been passed down for five generations.

Louis Remorquet was the first to settle in Nuits-Saint-Georges in 1890 with his wife Hélène Lacour, the first lady winemaker to be inducted into the Confrérie des Chevaliers du Tastevin in 1948.

Patricia Guenot, has been working for over thirty years to precisely define the complexity of each terroir in her wines. Concerned about environmental issues, the estate is certified HVE (High Environmental Value) and Terra Vitis.



COUNTRY

France

VARIETAL

Pinot Noir

SOIL TYPE

Its soil is composed of red silt mixed with "chaillles": limestone scree from the hillside.

VINEYARD

Climat located at the foot of the hillside immediately below the premier crus. This plot is emblematic of the estate as it was the first to be purchased and planted by the great-grandparents of the current owner.

HARVEST

Hand harvested and sorted

VINIFICATION

Rigorous sorting, total or partial de-stemming depending on the vintage, cold pre-fermentation maceration for 3 to 4 days. Long vatting, 25 to 28 days, for gentle extraction. Aged in oak barrels, 15 to 20% of which are new, for 14 to 16 months.

TASTING NOTES

A beautiful intense ruby red color. A rich and complex nose where sweet spices accompany ripe black fruits and cherry pits. The palate is full-bodied with a beautiful structure, giving this wine excellent balance and length.

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