



Domaine Remoriquet

LES BOUSSELOTS

Nuits-Saint-Georges Premier Cru

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

Louis Remoriquet 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

Brown limestone soils are associated with lamellar gravels that rest on pink Premeaux limestone in their upper part and on Ostrea acuminata marls.

VINEYARD

Climate located in the northern part of the vineyard, towards the center of the village, near the Meuzin valley.

HARVEST

Hand harvested and sorted

VINIFICATION

Rigorous sorting at the winery, total or partial destemming depending on the vintage, cold pre-fermentation maceration for 3 to 4 days. Long vatting, 25 to 28 days. Aged in oak barrels, 20 to 25% of which are new, for 16 to 18 months.

TASTING NOTES

A deep color and a rich, varied aromatic palette dominated by fruity and floral notes. The palate is dense and generous, yet remains fresh with a slightly taut finish thanks to the high-quality tannins. The mouthwatering finish reveals a very pleasant minerality. A wine whose body and suppleness combine with smooth tannins.

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