



Domaine Remorquet

AU-DESSUS DES MALCONSORTS

Vosne-Romanée 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 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

Brown limestone soils, with a fine red clay fraction, mixed with fine to coarse scree from soft limestone rock, white oolite associated with limestone.

VINEYARD

Above the Aux Malconsorts vineyard, next to La Tâche and a stone's throw from Romanée-Conti, prestigious appellations that are among the most expensive in the world and monopolized by Domaine de la Romanée-Conti.

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. Aged in barrels, 20 to 25% of which are new, for 16 to 18 months.

TASTING NOTES

Redcurrant, blackberry, and blueberry combine with the most subtle floral notes (rose, violet, wild rose). Racy and powerful structure delicate and never heavy. The tannins are fine, elegant, and grainy. The finish is remarkably long.

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