



# Everything Old Is New Again ...

## REMOISSENET Pere et Fils

by Charles M. Bear Dalton



REMOISSENET PÈRE & FILS

Spec's used to sell a lot of Remoissenet Burgundy. Back in the early 1990's (before I came to work for Spec's), I sold Remoissenet to Spec's. The company I worked – Prestige Wine- for Cellars cleared the wine at a low rate so Spec's bought Remoissenet's red and white Burgundies (including many long-celled older vintages) at good prices and so sold them at very competitive prices. Spec's brought in two or three orders a year and developed a good following on the wines.

When, in 1996, I went to work for Spec's and took on responsibility for buying the wines for the company, I continued buying (and drinking) Remoissenet wines. In 1997, I got to visit Remoissenet for the first of several times. At the winery, I met the very interesting (Robert Parker called him "dashing", others might say "eccentric") Roland Remoissenet who presided over a négociant firm more focused on selling aged rather than fresh wines. While visiting him over the years, I got an education in how Burgundy ages from the bottles he generously opened from his cellars. I tasted several birth year wines (in my case, 1959 – which was a great vintage) and routinely bought wines for specs from vintages in the '50s, '60s, and '70s I also got a kick out of the naval canon in his office that he had aimed across the street at Louis Jadot's front door, the fully functional circus calliope in his Beaune ramparts cellar, the collection of armor, arms, and rare musical instruments in his suburban Beaune home. Roland was a character who lived his life - including stints as a fighter pilot and as a Disney background artist – to the fullest. In 2005, Roland (now the last of his line) sold his family business to a partnership of (primarily) New York financier Edward Millstein – an avid Burgundy collector (+/-80% interest) – and Maison Louis Jadot. (+/-20% interest.). I think it is safe to say that the canon in the office has been redirected.

Like the canon, the winery has changed directions. The new company retained former Louis Jadot manager Bernard Repolt and quickly hired former Wine Advocate Burgundy editor Pierre Rovani. Remoissenet immediately began to transform from a mostly négociant house with limited vineyard holdings (less than 10 acres) to more of a domaine model while still maintaining some vineyard contracts (Remoissenet has long gotten and still gets the grapes from the Baron Thenard vines in Montrachet – Thenard has the largest holding in Montrachet - and Givry, as well as others). The new ownership has begun buying vineyards for the expanded domaine holdings and these wines are now making it into the market.



When the wines first came back on the market after the sale, all the markups in the new distribution chain between the winery and Spec's made the wines were too expensive for what they were - so we (Spec's) quit buying them. Time passed and some things changed. I got an invitation to visit Remoissenet again and taste with Rovani – which I accepted last March. My visit with the very entertaining and informative Rovani revealed a plus-sized party animal and all around wild man, a walking encyclopedia on all things Burgundy, and a fanatic for quality (he stands at the end of the sorting table during harvest as the last line of defense rejecting any less than perfect berries before they go into the crusher). After my visit, we worked out a more efficient importation channel which got the prices (Spec's landed cost) down to the point where the wines now offer excellent value at retail.

I ordered the wines in May of 2010 and they arrived – due to the technicalities and legalities of establishing that new import channel - in late fall of 2010. The wines are now on the shelf and they are excellent. Here is what we have. Where I have notes, I have included them. Due to the hurried nature of our tasting that morning – we may have been having a bit too much fun – my notes are a bit less complete than normal but I think you'll get the idea. I have tasted all the wines and while I don't have notes on all of them, I do wholeheartedly endorse them.

### WHITES:

#### REMOISSENET Bourgogne Blanc, 2008

12x750ML \$17.99 \$202.32

100% Chardonnay (70% from Chablis) barrel-fermented and aged 14 months in all French oak (10% new). Straw in color, bright and clear with well formed legs; dry, medium light-bodied with fresh acidity. Juicy, balanced, citrusy. Lots of lemon but with more including a hint of stone fruit. Offers defining mineral and subtle oak. Elegant and alive. Fine. BS: 89. VHR

#### REMOISSENET St. Romain, 2008

12x750ML \$29.99 \$336.72

100% Chardonnay barrel-fermented and aged 15 months in French oak barrels (20% new). Straw in color, bright and clear with good legs; dry, medium-bodied with fresh acidity. Clean, mineral nose; a touch austere but alive in the mouth. Offers tree and citrus fruit. Quite long. Good mineral and subtle oak. Ethereal in the mouth. Really Fine. BS: 90+VHR.

#### BALANDRAN "Les Mugues" Blanc, Costières de Nimes, 2009

12x750ml \$14.79 \$166.16

Tech: 13% Alcohol. A blend of 50% Grenache Blanc 30%, Roussanne, 10%

#### REMOISSENET Pernand Vergelleses, 2008

12x750ML \$29.99 \$336.72

100% Chardonnay barrel-fermented and aged 15 months in French oak barrels (20% new). Straw in color, bright and clear with well formed legs. Dry, medium-bodied with fresh acidity and very light phenolics. Fine citrus and stone fruit with good limestone minerality and subtle oak. Yum. Focused and fresh. Exciting. Really Fine. BS: 90VHR.

#### REMOISSENET Puligny Montrachet, 2008

12x750ML \$55.99 \$632.01

**REMOISSENET Le Montrachet Grand Cru, 2007**

<b>3x750ML</b>	<b>\$330.49</b>	<b>\$930.41</b>
<b>12x375ML</b>	<b>\$167.49</b>	<b>\$1885.49</b>

**REDS:****REMOISSENET Beaune Greves 1er cru, 2007**

<b>12x750ML</b>	<b>\$39.89</b>	<b>\$449.45</b>
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100% Pinot Noir from the Estate fermented using open tops with punch-downs aged 18 months in French oak barrels (33% new). Deep red in color with lovely legs. Dry, medium-bodied with balanced acidity and lightly chewy phenolics. Offers supple juicy red fruit with fine minerality and integrated oak. YUM. Hints at cola and black pepper. Lively, Precise, Delicious. Really Excellent. BS: 95.

**REMOISSENET Beaune Marconnets 1er cru, 2007**

<b>12x750ML</b>	<b>\$39.89</b>	<b>\$449.45</b>
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100% Pinot Noir (grown in some of the sandiest soil in Burgundy) fermented using open tops with punch-downs and aged 18 months in French oak barrels (40% new). Deep-red in color with well formed legs; dry, medium full-bodied with balanced acidity; moderately chewy phenolics. Pure and focused. Minerals first and then precise cherry fruit with a note of sand and supple oak. Alive in the mouth. Excellent. BS: 94.

**REMOISSENET Gevrey Chambertin, 2007**

<b>12x750ML</b>	<b>\$47.49</b>	<b>\$537.00</b>
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**REMOISSENET Vosne Romanee, 2007**

<b>12x750ML</b>	<b>\$52.24</b>	<b>\$590.28</b>
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100% Pinot Noir (35-40 years of age yielding 23 hl/ha) fermented using open tops and punch-downs and aged 18 months in French oak (40% new). Deep red in color with well formed legs; dry, medium full-bodied with balanced acidity and lightly chewy phenolics. Supple and soft but focused. Offers ripe red fruit with some black fruit. Accents of cola, coffee, black pepper, and dark spice. Elegant but rich. Excellent. BS: 93.

**REMOISSENET Clos Vougeot Grand Cru, 2007**

<b>6x750ML</b>	<b>\$149.79</b>	<b>\$843.12 *</b>
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