



# Vincent de la REMONDIÈRE

## PREMIERS CRUS

### WHO AM I?

Bearing the '1er cru' appellation, I feature several grape varieties: Chardonnay, the star of Bourgogne and Pinot Noir, Bourgogne's ancestral grape! Appellation Premier Cru means that the parcel from which I come is classified within an appellation of the Burgundy vineyard. Only 10% of the totality of the wines of the region are Premier Cru! Yes, I am not just anyone...

My wines are made using traditional Bourgogne wine-making techniques and I spend around 9 to 12 months ageing in barrels. About 20% to 30% of these barrels are new.

### HOW WOULD I DESCRIBE MYSELF?

My wines are stylish and very much in vogue. They're bursting with personality and really bring out the most sophisticated side of my terroir. Without wanting to boast, I would say that I'm powerful, elegant, and focused. More specifically, the mellowness of my white wines ideally supported by a beautiful acidity gives a harmonious whole. Their aromatic expression and their length in mouth are exceptional. My red wines are robust with aromas of wild berries. They blossom after 3 to 5 years of aging.

### WHAT CAN I BE ENJOYED WITH?

As befits my prestigious reputation, I would suggest you partner me with seafood and poultry dishes (white wines) and red meats such as beef and duck, as well as strong cheeses like Époisses, (red wines)!

### APELLATIONS

- Chablis 1<sup>er</sup> Cru les Fourchaume
- Nuits Saint Georges 1<sup>er</sup> Cru Cru les crots
- Vosne Romanée 1<sup>er</sup> Cru Cru les Embazées
- Meursault 1<sup>er</sup> Cru Les Charmes
- Santenay 1<sup>er</sup> Cru les Gravières.

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Alcohol abuse is dangerous for your health, consume in moderation

