



Vincent de la REMONDIÈRE

AOC RÉGIONALES

WHO AM I?

Bearing the 'Régionales' appellation, I feature several grape varieties: Chardonnay, the star of Bourgogne; Pinot Noir, Bourgogne's ancestral grape and, last but not least, Aligoté, a more accessible member of the Bourgogne stable! Regional Appellation means that I cover all the terroirs of the Bourgogne region, not bad at all right?

My wines are made using traditional Bourgogne wine-making techniques and I am aged in stainless steel vats. However, if you like, I can be aged in barrels (20% new barrels) for a period of 6 months!

HOW WOULD I DESCRIBE MYSELF?

The way in which I reflect the terroir on which I'm grown varies from one grape variety to another! Regardless of this, I'm characterized by a simple, light style which is accessible to all.

WHAT CAN I BE ENJOYED WITH?

I'm extremely versatile. As you'd expect with white wines, the most suitable partnership will always be fish, either baked 'en papillote' or grilled; alternatively, white meat dishes in a sauce. As for the reds, hearty country food like terrines, salami, pâté and tripe sausage will be a match made in heaven!

APPELLATIONS

- Bourgogne Pinot Noir
- Bourgogne Chardonnay
- Bourgogne Aligoté
- Mâcon-Villages
- Beaujolais-Villages
- Coteaux Bourguignons

21 Rue Jean-François Champollion - 21200 Beaune - France Mail : contact@vincentdelaremondiere.fr - Tél. +33 (0)3 80 22 29 90

Alcohol abuse is dangerous for your health, consume in moderation

