



Vincent de la **REMONDIÈRE**

AOC VILLAGES

WHO AM I?

Bearing the 'Villages' 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! Village name means that I am attached to my hometown. I bear the name of the village where I was born, isn't that nice?

My wines are made using traditional Bourgogne wine-making techniques and I spend around 6 months ageing in barrels. About 10% to 20% of these barrels are new.

HOW WOULD I DESCRIBE MYSELF?

AOC Villages white wines are the perfect balance between smoothness and freshness. They exude delicate mineral, white-fleshed fruits and nuts notes. My red wines are tannic, whilst retaining a certain freshness and demonstrating nice balance. Fruity in the mouth with a rather tannic chew, they present a round, delicate and affirmed texture.

WHAT CAN I BE ENJOYED WITH?

I love being enjoyed with meat or poultry pies. However, my red wines have a particular penchant for being paired with a beef stew. My white wines just love an accompaniment of snails or seafood such as mussels in white wine, prawns, or whelks!

APELLATIONS

- Chablis
- Gevrey Chambertin
- Nuits Saint Georges
- Pommard
- Meursault
- Pouilly Fuissé

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Alcohol abuse is dangerous for your health, consume in moderation

