

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*



## Domaine Remi Jeanniard *Remi Jeanniard - Morey-Saint-Denis, France*

*Domaine Rémi Jeanniard, an estate of modest proportions for a modest man, comes from the plot of land his father split between him and his brother upon retiring in 2003. His first bottling was in 2004. The domaine is located in Morey-St.-Denis, in the heart of the Côte de Nuits, with plantings in Morey St. Denis, Gevrey Chambertin, and Chambolle Musigny. Rémi painstakingly tends to his six hectares of vines, with the pride one expects from the heir to a family fortune of old vines. He practices sustainable farming, pruning in Spring to control yields, regularly working the vines to prevent the soil from settling, and refraining from the use of chemical fertilizers. In July, a green harvest is practiced in order to intensify the aroma and richness of the grapes. Grapes are handpicked selectively, and are fermented using only natural yeasts, before being bottled without filtering or fining. He prefers to use very little SO2, choosing instead to preserve the wine's freshness with carbonic gas, and uses barrels from Central France, the kind he believes best preserve the wine's delicacy.*

MOREY-SAINTE-DENIS  
1er CRU LES RUCHOTS  
APPELLATION MOREY-SAINTE-DENIS PREMIER CRU CONTRÔLÉ

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## ‘Bourgogne’

*Morey-Saint-Denis, France*

*100% Pinot Noir*

*From a single parcel which was planted in 1953, Pinot Noir grapes are handpicked. They are then transferred to either a steel or an enamel tank for a cold maceration and fermentation, the latter lasting about three weeks. During this time, Pigeage or pumpovers may be used when necessary. A pneumatic press is used and the wine is moved to 288 L oak barrels to age for about twelve months. The wine completes malolactic fermentation, which is necessary for equilibrium, and is then blended and rested at least one month. Finally, the wine is bottled without filtration.*

## ‘Chambolle-Musigny’

*Morey-Saint-Denis, France*

*100% Pinot Noir*

*The Pinot Noir vines from which this wine is skillfully crafted have extended their 50-year old roots into the limestone bedrock on which they are grown. After harvest, the wine is made using the traditional vinification method, and then aged in fût. Yields of approximately 3,000 bottles.*

*Listed in the 2011 Hachette Guide des Vins.*

## ‘Vieilles Vignes’

*Morey-Saint-Denis, France*

*100% Pinot Noir*

*From the vineyards ‘Très Girard’ and ‘Clos des Ormes,’ these vines were planted between 1951 and 1955. The grapes are handpicked and moved to either a steel or an enamel tank for a cold maceration, followed by a three-week maceration with pigeage when necessary. They are then pressed in a pneumatic press and transferred to 20% new oak barrels. There the wine finishes malolactic fermentation, and is blended after about twelve months. The wine is left to settle for about one month before being bottled unfiltered.*

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## ‘Clos des Ormes’

*Morey-Saint-Denis, France  
100% Pinot Noir*

*From a single parcel of about a third of a hectare, these vines were planted in 1951. The sandy, clay soil is deep with large, round pebbles. The wine is handpicked, moved to either an enamel or a steel tank for a cold maceration, followed by a three-week fermentation with pigeage or pumpovers when necessary. After pressing, the wine is moved to 30-50% new barrels, where it finishes malolactic fermentation. Finally, the wine is blended and rested for about one month before bottling unfiltered.*

## ‘Les Ruchots’

*Morey-Saint-Denis, France  
100% Pinot Noir*

*From the vineyard ‘Les Ruchots,’ these vines were planted in 1969 on about a quarter of a hectare of flat land. The soil is ochre in color, lightly rocky and gives rich, silky, full-bodied wines with a long finish and a complex flavor profile. Grapes are handpicked and transferred to either a steel or an enamel tank to undergo a cold maceration and a three-week long fermentation. Pigeage and pumpovers are used when necessary, after which grapes are pressed and moved to 30% – 50% new barrels to age for about twelve months. The wine finished malolactic fermentation, and is blended and rested for a month before being bottled unfiltered.*