

REMOISSENET PÈRE ET FILS

Chablis

The name Remoissenet for serious collectors stands for refined, classic Burgundy wines. A leading light in Beaune for generations, this 150-year-old estate is now more than ever the definitive source for the finest wines Burgundy has to offer. Crucially, the team at Remoissenet wears two separate yet related hats. The first is as a high-quality, small-batch négociant, maintaining long-term and close relationships with growers up and down the Côte. The second is as a vine-growing estate with an expanding stable of Burgundy's most lauded vineyards, all cared for fastidiously and according to biodynamic principles.

WINERY: Remoissenet Père et Fils

WINEMAKER: Claudie Jobard

ESTABLISHED: 1877

REGION: FRANCE • Burgundy • Côte de Beaune • Beaune

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

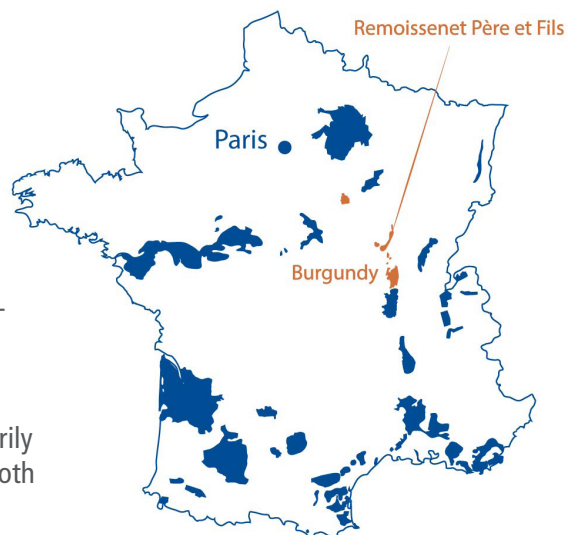
VINEYARDS: Selected (purchased) fruit from varied sources and villages-level parcels in Chablis.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Fermented in indigenous yeasts primarily in stainless steel tanks, with around 20% in older oak barrels. Aged in both tank and barrel.

TASTING IMPRESSIONS: Aromas of citrus, ripe pear and crushed stones. Smooth, silky; flavors of lemon, grapefruit, sea salt.

PAIRING SUGGESTIONS: Grilled chicken; soft-rind French cheeses; sushi



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