



REMOISSENET PÈRE ET FILS

Chablis Grand Cru 'Le Clos'

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

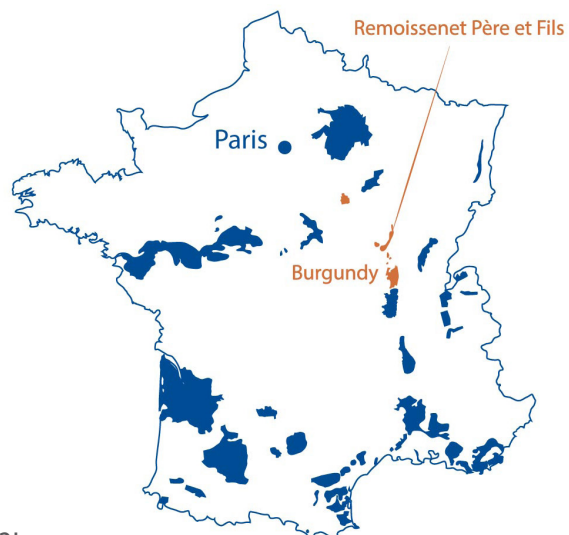
VINEYARDS: Produced from purchased must from a single parcel in one of Chablis' most renowned grand cru vineyards. Farmed according to sustainable principles. The consistent, southwest exposition across the vineyard is particularly sunny, resulting in a ripe, full-bodied wine. Kimmeridgian soils mix white clay and fossilized oyster shells.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in 342L oak barrels (about 20% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of lemon zest, poached white fruits, white peach. Full-bodied, textured; mouth-filling

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



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