

REMOISSENET PÈRE ET FILS

Chablis 1er Cru 'Montmains'

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

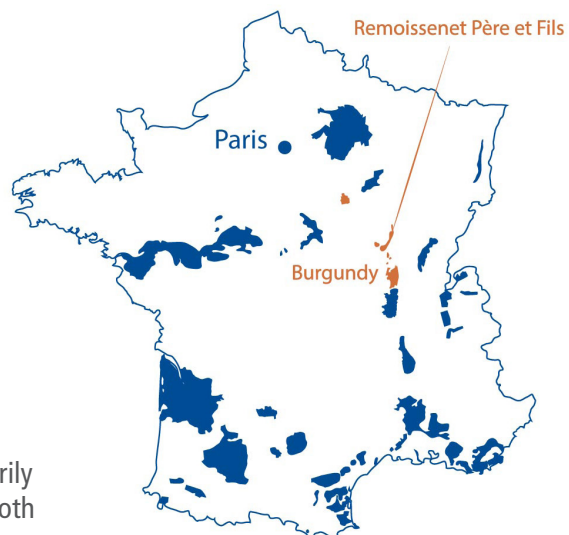
VINEYARDS: Selected (purchased) fruit. Premier cru 'Montmains' sits directly across from Chablis' grand cru row, southwest of the village. Southeast facing; soils are pure Kimmeridgian limestone marl.

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 sauteed citrus, ripe pear, grapefruit rind, crushed stones. Medium-bodied, fresh; lemon, quince, sea salt.

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



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