

REMOISSENET PÈRE ET FILS

Chablis 1er Cru 'Vaillons'

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

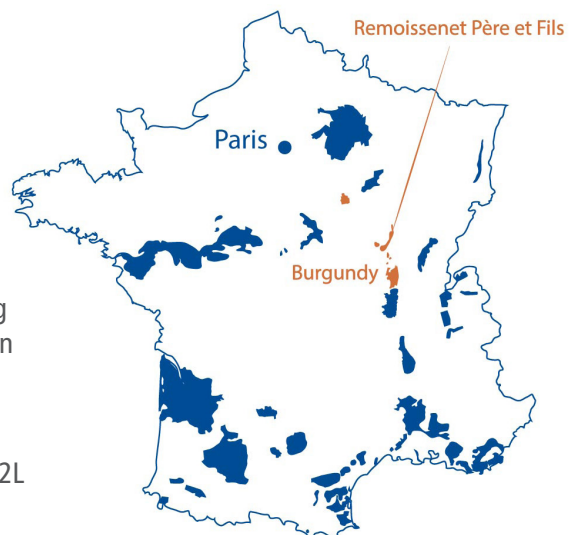
VINEYARDS: Purchased must from premier cru vineyard 'Vaillons,' facing south/southeast, benefiting from the gentle morning sun. Soils are rich in Kimmeridgian chalk, with lots of fossilized shells.

AGE OF VINES: 20-40 years

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

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

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



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