



## REMOISSENET PÈRE ET FILS

# Corton-Charlemagne Grand Cru

*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:** Corton-Charlemagne AOC

**BLEND:** 100% Chardonnay

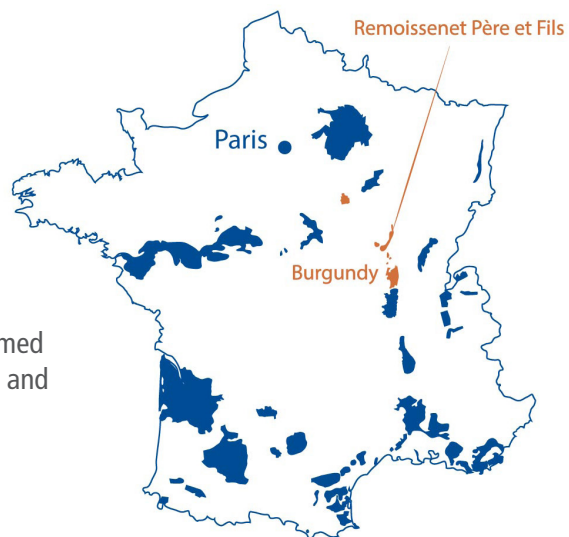
**VINEYARDS:** A combination of selected (purchased) fruit from various parcels in this legendary grand cru vineyard; plus estate-owned fruit, farmed biodynamically, sourced from parcels at the borders of 'En Charlemagne' and 'Le Charlemagne.' Mostly southwest-facing.

**AGE OF VINES:** 40-60 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in new 342L French oak casks; aged in same cask.

**TASTING IMPRESSIONS:** Aromas of yellow fruits, herbs, demi-sel butter, light smoke. Full-bodied, refined; very long.

**PAIRING SUGGESTIONS:** Grilled scallops with brown butter; crab or lobster in the shell; creamy, soft-rind French cheese



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