



REMOISSENET PÈRE ET FILS

Meursault 1er Cru 'Les Cras'

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: Meursault AOC

BLEND: 100% Chardonnay

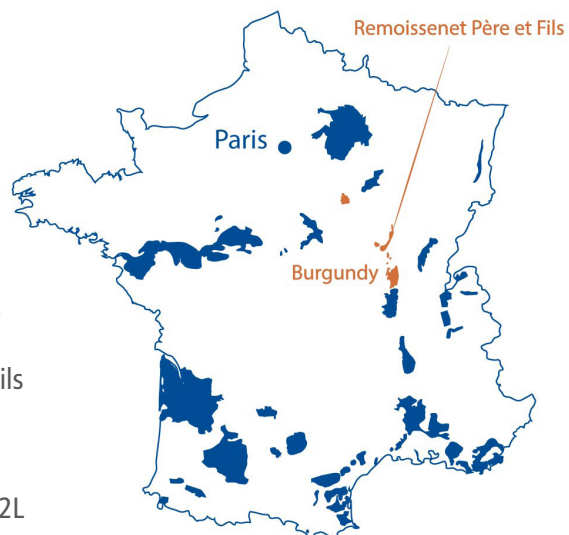
VINEYARDS: Produced from purchased must, sourced from two growers with contiguous parcels at the very top of the steep 'Les Cras' vineyard, facing southeast, at 780 feet in altitude, near the border with Volnay. Soils are stony, almost pure limestone; 'cras' in French means a stony terrain.

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 lemons, white fruit, apricots, light nutty notes. Medium-bodied, good acid; textured

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



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