



## REMOISSENET PÈRE ET FILS

### Santenay Blanc 1er Cru 'Maladière'

*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:** Santenay AOC

**BLEND:** 100% Chardonnay

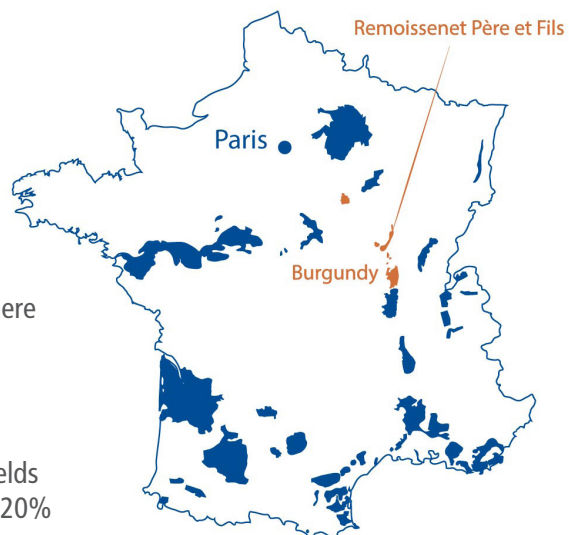
**VINEYARDS:** Selected (purchased) fruit. Mostly planted to Pinot Noir, there are a few rows of Chardonnay in 'Maladière.' Facing south, the plot has rocky, limestone-rich soils with some marl.

**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested by Remoissenet's team, sorted in the fields and cellar. Fermented on indigenous yeasts in 342L oak barrels (around 20% new), aged in same barrels.

**TASTING IMPRESSIONS:** Aromas of red berries, light spice, earth. Flavors suggest red fruit, baking spices; tannins are earthy, smooth.

**PAIRING SUGGESTIONS:** Autumn dishes, such as beef daube; Chinese-styled roasted duck; grilled hamburgers



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