



REMOISSENET PÈRE ET FILS

Savigny-lès-Beaune Blanc

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: Savigny-lès-Beaune AOC

BLEND: 100% Chardonnay

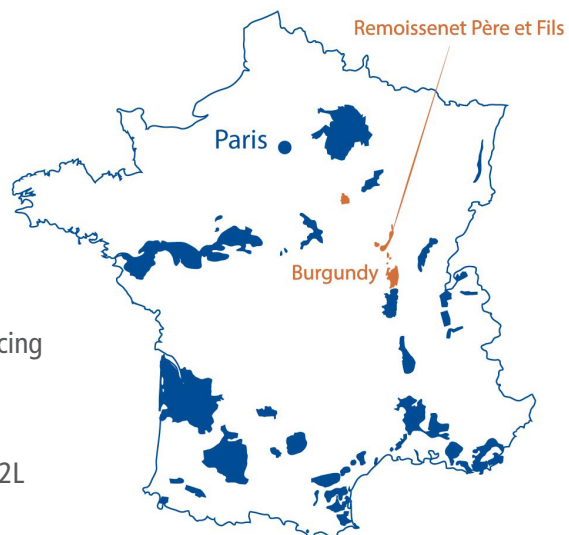
VINEYARDS: Estate-owned fruit, farmed biodynamically and spread out within the commune, plus some selected (purchased) fruit from south-facing villages vineyard 'Dessus Les Vermots' (farmed by Remoissenet's teams).

AGE OF VINES: 30-50 years

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

TASTING IMPRESSIONS: Aromas of sauteed lemon and quince, grapefruit rind, crushed stones, light herbs. Medium-bodied, silky, citrus-rich

PAIRING SUGGESTIONS: As an aperitif; roasted chicken with herbs; air-dried salami; pork terrine



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