



REMOISSENET PÈRE ET FILS

Bâtard-Montrachet Grand Cru

The name Remoissenet for serious collectors stands for refined, classic Burgundy wines. A leading light in Beaune for generations, the estate today—with new management and fresh talent in the cellar—is now more than ever the definitive source for the best Burgundy has to offer. Yet what is the most striking about the wines from this leading négociant estate is their unforgettable texture: with Remoissenet, it's all about the finish. These are wines that linger on the palate and in your memory, long after each bottle is emptied.

WINERY: Remoissenet Père et Fils

WINEMAKER: Claudie Jobard

ESTABLISHED: 1877

REGION: FRANCE • Burgundy • Côte de Beaune • Beaune

APPELLATION: Bâtard-Montrachet AOC

BLEND: 100% Chardonnay

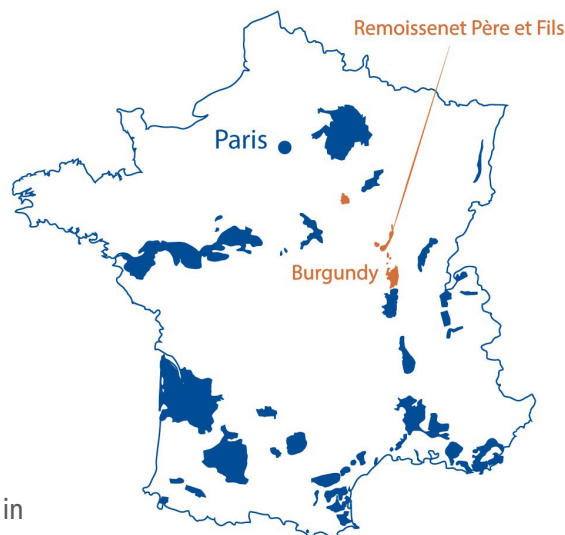
VINEYARDS: Selected (purchased) fruit from both sides of the grand cru vineyard, located half in Puligny-Montrachet and half in Chassagne-Montrachet. Altitude from 720 to 750 feet above sea level, facing east/southeast. Soils are mostly brown limestone with clay.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Pressed full cluster then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in new French oak barrels.

TASTING IMPRESSIONS: Aromas of lemon blossoms, warm peach, fresh nuts. Richly textured and concentrated; silky with mineral notes in the aroma and palate. Lemon oil, herbs, ripe white fruit.

PAIRING SUGGESTIONS: Rich seafood like lobster or crab; veal in cream sauce; foie gras



NORTH BERKELEY IMPORTS

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