

## REMOISSENET PÈRE ET FILS

### Chablis Grand Cru 'Bougros'

*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:** Chablis AOC

**BLEND:** 100% Chardonnay

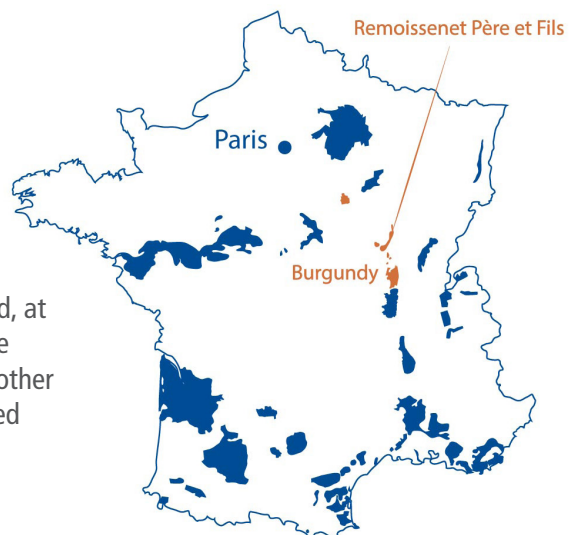
**VINEYARDS:** Produced from purchased must from the 'Bougros' vineyard, at the western end of Chablis' grand cru row. Kimmeridgian soils mix white clay and fossilized oyster shells. 'Bougros' has more clay and marl than other grand cru plots, believed to give wines from here a broader, more textured mouthfeel.

**AGE OF VINES:** 20-40 years

**WINEMAKING:** Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in 342L French oak barrels (40-50% new), aged in same barrels.

**TASTING IMPRESSIONS:** Aromas of lemon zest, poached white fruits, white peach, pepper. Full-bodied, textured; mouth-filling with balanced acidity

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



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