



## REMOISSENET PÈRE ET FILS

### Chassagne-Montrachet 2017

*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:** Chassagne-Montrachet AOC

**BLEND:** 100% Chardonnay

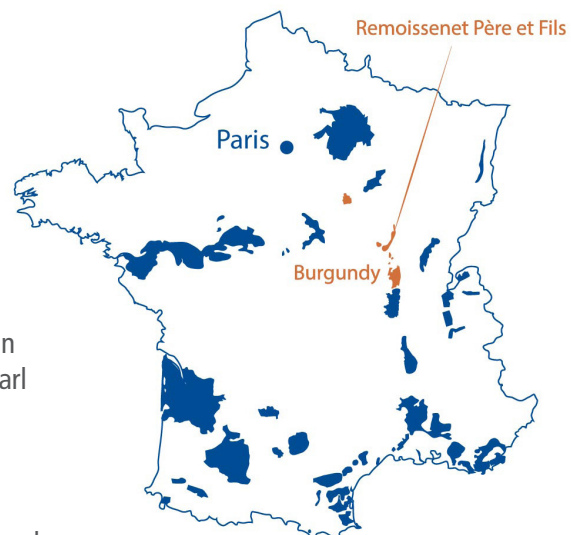
**VINEYARDS:** Produced from purchased must from two parcels on the northern edge of Chassagne-Montrachet, sourced from a single grower in the village. Farmed according to sustainable principles. Soils combine marl and clay.

**AGE OF VINES:** 10-30 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (25-30% new), aged in same barrels.

**TASTING IMPRESSIONS:** Aromas of white flowers, fresh herbs and crushed stones. Fresh, with a silky texture; flavors of warm lemon, ripe white fruit.

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



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