



REMOISSENET PÈRE ET FILS

Ladoix 1er Cru 'Les Gréchons'

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: Ladoix AOC

BLEND: 100% Chardonnay

VINEYARDS: Facing east, 'Gréchons' sits at between 900 and 1,200 feet above sea level, on the eastern side of the Corton hill. 'Gréchons' was elevated to premier cru status in 2001. Soils are a mix of white marl and limestone; lots of chalky fossils can be found here.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (35-45% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of white flowers, citrus, white peach, pear, light honey. Suave and silky, medium-bodied.

PAIRING SUGGESTIONS: Grilled chicken; soft-rind French cheeses; meaty seafood



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