



REMOISSENET PÈRE ET FILS

Meursault 1er Cru 'Blagny'

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: Meursault AOC

BLEND: 100% Chardonnay

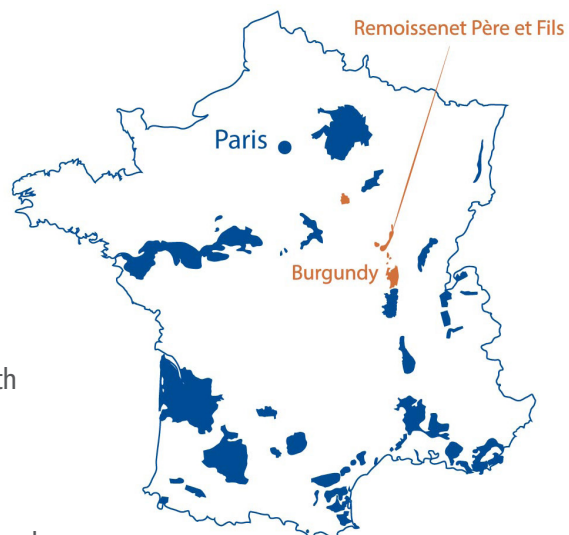
VINEYARDS: The vineyards in the hamlet of Blagny, perched at the confluence of Puligny-Montrachet, Saint-Aubin and Meursault, all sit at altitude, 900 to 990 feet above sea level. East-facing; soils are stony, with pure limestone subsoils.

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 apples, citrus, light honey, fresh nuts. Medium-bodied, fresh, savory; flavors of lemons, red apple, white peach.

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



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