



REMOISSENET PÈRE ET FILS

Le Montrachet Grand Cru

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: Le Montrachet AOC

BLEND: 100% Chardonnay

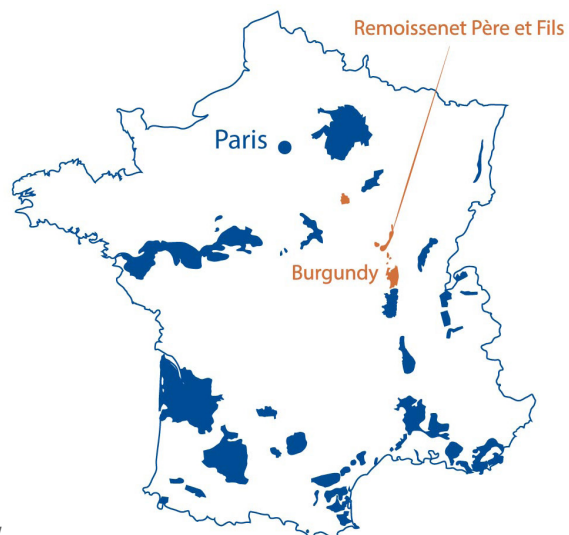
VINEYARDS: Selected (purchased) fruit from parcels upslope on the Chassagne-Montrachet side of this historic grand cru.

AGE OF VINES: 40-60 years

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

TASTING IMPRESSIONS: Aromas of yellow fruits, herbs, demi-sel butter, light smoke. Full-bodied, refined, profound; very long.

PAIRING SUGGESTIONS: Grilled scallops with brown butter; crab or lobster in the shell; creamy, soft-rind French cheese



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