



REMOISSENET PÈRE ET FILS

Pernand-Vergelesses 1er Cru 'Sous Fretille'

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: Pernand-Vergelesses AOC

BLEND: 100% Chardonnay

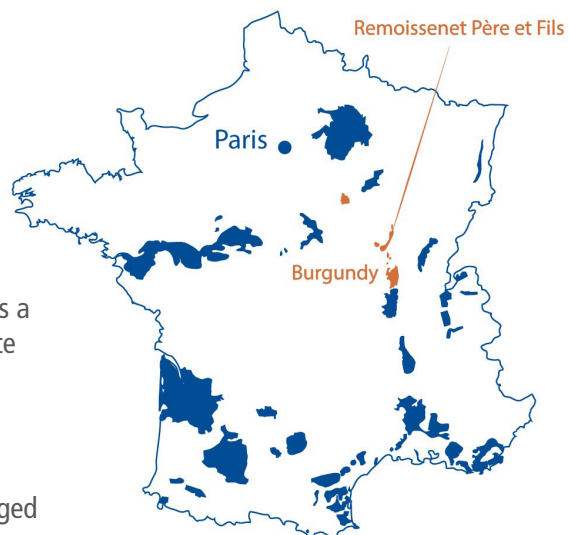
VINEYARDS: 'Sous Fretille' faces full south, at the top of the slope across a small valley from grand cru Corton-Charlemagne. Soils are a mix of white and gray marl, similar to Corton-Charlemagne

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, yellow and orange citrus, apple. Medium-bodied; flavors of lemons, apple, white peach.

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



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