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: Puligny-Montrachet AOC
BLEND: 100% Chardonnay
VINEYARDS: Facing southeast, ‘Folatières’ sits on a slope, between 780 and 960 feet above sea level; it is one of Puligny’s larger premier cru vineyards. Topsoils are stony; subsoils mix limestone and clay.
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, marzipan, light tropical fruits. Full, textured; flavors of stone fruits and citrus.
PAIRING SUGGESTIONS: Grilled chicken; soft-rind French cheeses; rich seafood