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: Selected (purchased) fruit from the ‘Les Garennes’ vineyard, high up on the slope near the hamlet of Blagny. East/southeast facing; soils are thin, with the “mother rock” of limestone close to the surface.
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 fresh pineapple, green apple, light herbs, fresh almonds. Fresh, complex; savory
PAIRING SUGGESTIONS: Grilled chicken; soft-rind French cheeses; sushi