

## REMOISSENET PÈRE ET FILS

### Saint-Romain Blanc

*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:** Saint-Romain AOC

**BLEND:** 100% Chardonnay

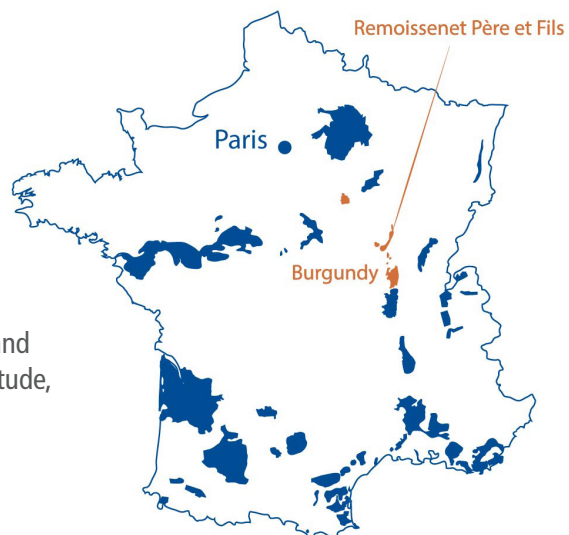
**VINEYARDS:** Selected (purchased) fruit from villages-level parcels in the village of Saint-Romain, due west from Meursault. Soils are very stony and dry; sub-soils mostly clay. Vineyards range from 900 to 1,200 feet in altitude, and face east/southeast.

**AGE OF VINES:** 20-40 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 342L French oak barrels (30-35% new), aged in same barrels.

**TASTING IMPRESSIONS:** Aromas of spring flowers, yellow plum, light honey, hazelnut, some flinty notes. Fresh and silky, medium-bodied.

**PAIRING SUGGESTIONS:** Grilled chicken; soft-rind French cheeses; sushi



**NORTH BERKELEY IMPORTS**

northberkeleyimports.com