

## REMOISSENET PÉRE ET FILS Bourgogne 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:** Bourgogne AOC **BLEND:** 100% Chardonnay

**VINEYARDS:** Estate-selected fruit from vineyards in northern Burgundy (declassified fruit from Chablis) as well as from plots in the commune of

Puligny-Montrachet.

AGE OF VINES: 10-30 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 342L French oak barrels (25-30% new) and in stainless steel tank. Aged in barrel and tank.

**TASTING IMPRESSIONS:** Aromas of crisp pear, lemon zest and minerals. Fresh and lively, with a silky texture; flavors of lime zest, white fruit.

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

