



## REMUISSENET PÈRE ET FILS

### Bourgogne Blanc 'Les Remparts'

*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:** A special selection of purchased fruit (80%) from vineyards in Chablis (with some declassified premier cru fruit) as well as fruit (20%) from Pouilly-Fuissé 1er Cru 'Les Crays' in the Mâconnais.

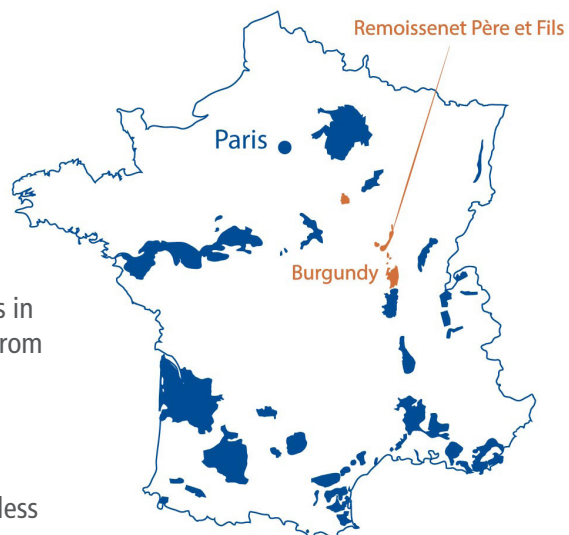
**AGE OF VINES:** 15-40 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 342L French oak barrels (20-30% new) and in stainless steel tank. Aged in barrel and tank.

**TASTING IMPRESSIONS:** Aromas of crushed stones, yellow plums, citrus zest, light white pepper. Medium-bodied, ripe and balanced.

**PAIRING SUGGESTIONS:** As an aperitif; roasted chicken with herbs; soft-rind French cheese

**NOTES:** A 'rempart' is a fortified wall; the historic Remoissenet estate and cellars are built into Beaune's ancient fortifications



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