



REMOISSENET PÈRE ET FILS

Beaune Blanc

'Montagne Saint-Désiré' 2017

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: Beaune AOC

BLEND: 100% Chardonnay

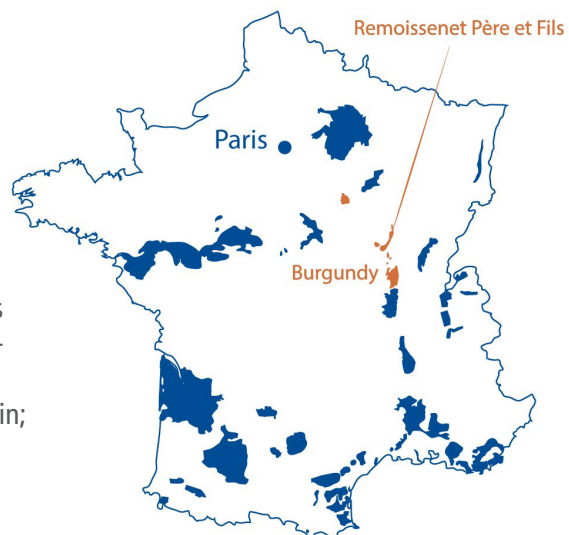
VINEYARDS: Estate-owned, biodynamically farmed vines are contiguous with and located above premier cru 'Clos des Mouches.' The steep, high-altitude 'Montagne Saint-Désiré' vineyard sits at the summit of the "mountain" of Saint-Désiré, facing south/southeast. The clay topsoil is thin; subsoils pure limestone, the "mother rock" of Burgundy.

AGE OF VINES: 30-40 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 white flowers, lemon zest, crushed stones. Silky texture; concentrated, with a long finish.

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



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