

REMOISSENET PÈRE ET FILS

Chablis Grand Cru 'Blanchot'

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: Chablis AOC

BLEND: 100% Chardonnay

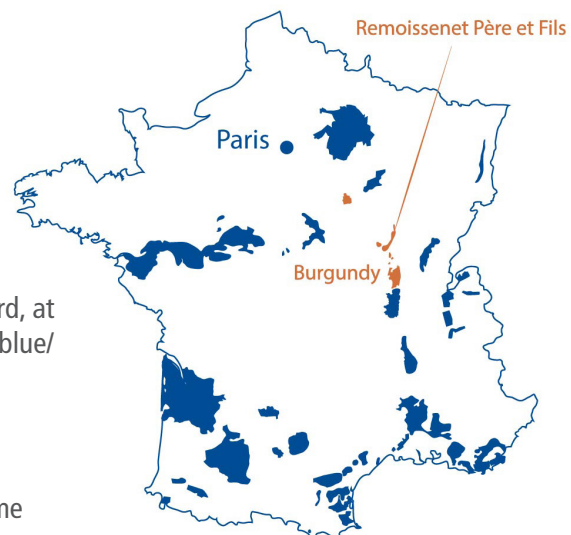
VINEYARDS: Produced from purchased must from the 'Blanchot' vineyard, at the eastern end of Chablis' grand cru row. Kimmeridgian soils mix with blue/green clay and lots of fossilized shells. Facing east/southeast.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in 350L French oak barrels (40-50% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of lemon zest, poached white fruits, white peach, pepper. Full-bodied, textured; mouth-filling with balanced acidity

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



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