

REMOISSENET PÈRE ET FILS

Chablis 1er Cru 'Fourchaume' 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: Chablis AOC

BLEND: 100% Chardonnay

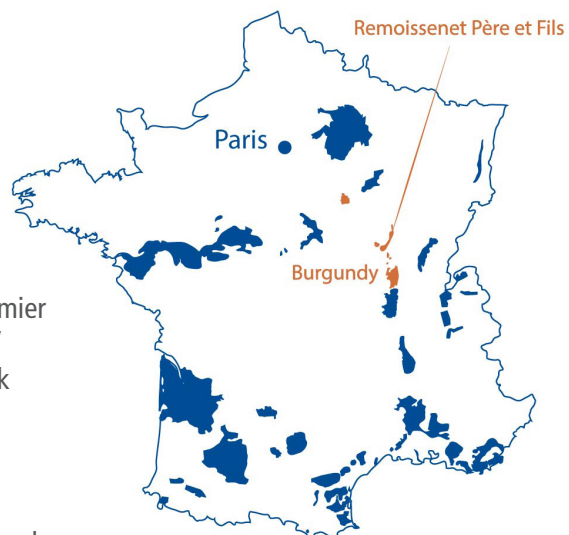
VINEYARDS: Produced from purchased must from the 'Fourchaume' premier cru vineyard. On the north side of the river, 'Fourchaume' flanks Chablis' grand cru vineyard row to the north. Soils are chalky and stony, textbook Chablis terroir.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (30-40% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of lemon blossoms, yellow peach and crushed stones. Smooth, silky; flavors of pear, warm lemon, sea salt. Hints of white pepper on the finish.

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



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