



REMOISSENET PÈRE ET FILS

Meursault 1er Cru 'Les Bouchères'

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: Meursault AOC

BLEND: 100% Chardonnay

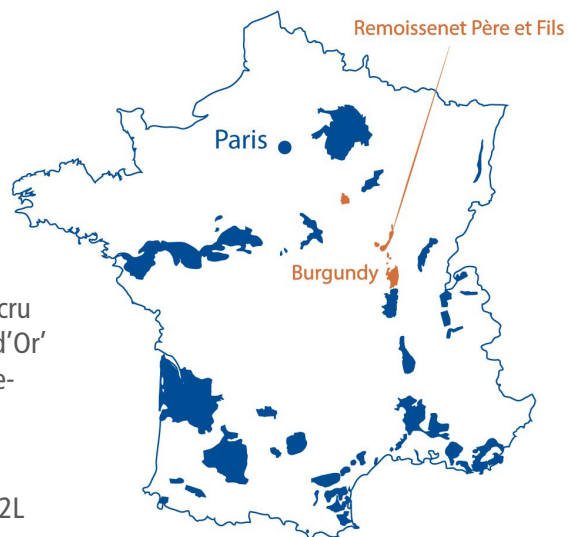
VINEYARDS: Produced from purchased must, sourced from the premier cru vineyard 'Les Bouchères,' located mid-slope and bordering 'Les Gouttes d'Or' and 'Le Porusot,' in the heart of Meursault's premier cru row. A limestone-rich and rocky site, 'Les Bouchères' is warmer and ripens early.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in 342L oak barrels (around 20% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of lemon curd, white peach, light nutty notes. Medium-bodied and savory, fresh; silky texture

PAIRING SUGGESTIONS: Scallops or rich salmon; soft-rind French cheeses; chicken in cream sauce with herbs



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