

REMOISSENET PÈRE ET FILS

Puligny-Montrachet 1er Cru 'Les Referts' 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: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

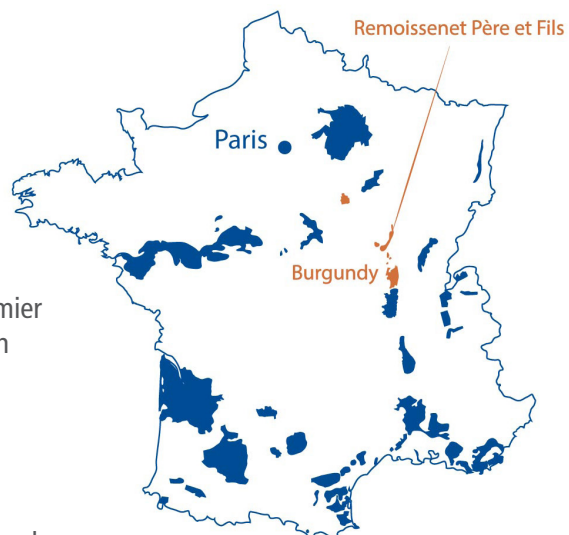
VINEYARDS: Produced from purchased must from a single parcel in premier cru 'Referts,' a vineyard at 720 feet in altitude, facing southeast, with rich soils and bordering Meursault 1er Cru 'Charmes.' Farmed according to sustainable principles.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (45-50% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of fresh and sauteed pineapple, apricot, lemon, light baking spices. Savory yet fresh; light nutty notes.

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



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