

REMOISSENET PÈRE ET FILS

Santenay Blanc

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: Santenay AOC

BLEND: 100% Chardonnay

VINEYARDS: Santenay is one of the southernmost villages of the Côte de Beaune. A selection of fruit from villages-level vineyards in the commune, from plots with a mix of limestone and marl, facing southeast.

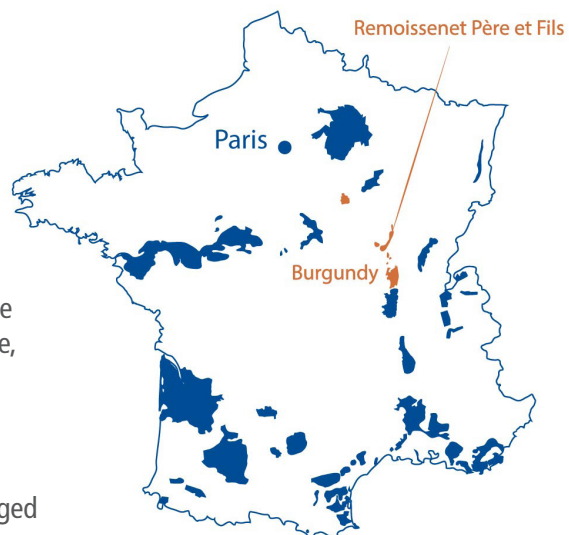
AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (25-30% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of white flowers, lemon curd, fresh nuts, crushed stones. Plush, fruity, refined.

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

NOTES: Less than five percent of the Santenay appellation is dedicated to white Burgundy grapes; this bottling is rare



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