

REMOISSENET PÈRE ET FILS

Saint-Aubin 1er Cru 'Les Castets'

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: Saint-Aubin AOC

BLEND: 100% Chardonnay

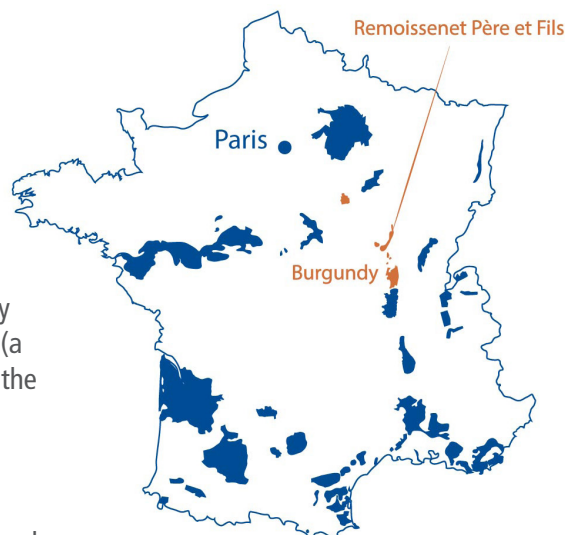
VINEYARDS: Produced from purchased must from 'Les Castets,' a steeply graded premier cru (960 to 1,080 feet in altitude), facing east/southeast (a cooler site) above the hillside village of Saint-Aubin. Soils are thin, with the "mother rock" of Burgundian limestone close to the surface.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (30-50% new), aged in same barrels.

TASTING IMPRESSIONS: Aromas of acacia blossom, pear skin, lemon zest, crushed stones. Plush and round, with a silky texture; concentrated yet refined, with a long finish.

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



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