



DOMAINE GÉRARD RAPHET

Gevrey-Chambertin 'Les Champs Chenys'

Raphet wines are a Burgundy lover's Burgundy. While the wine's color in the glass is a delicate ruby, aromas and flavors surprise with their forceful intensity. This contrast often catches the uninitiated off guard, yet it is part of the seduction of these limited and highly sought-after wines. Raphet Burgundy is handmade from field to bottle, with a rhythm and method that hasn't changed in more than four generations. Pinot Noir vines at the estate are on average very old, with many surpassing 100 years. North Berkeley Imports selects individual barrels of wine to import exclusively under our own label, "Cuvée Unique." These wines, unlike the estate's regular wines, are bottled unfined and unfiltered.

WINERY: Domaine Gérard Raphet

WINEMAKER: Gérard Raphet

ESTABLISHED: 1920s

REGION: FRANCE • Burgundy • Morey-Saint-Denis

APPELLATION: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

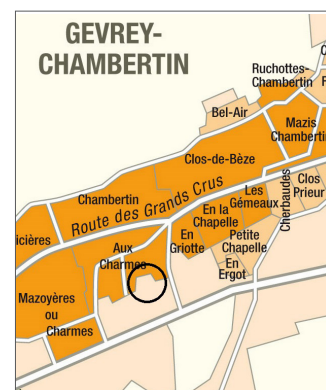
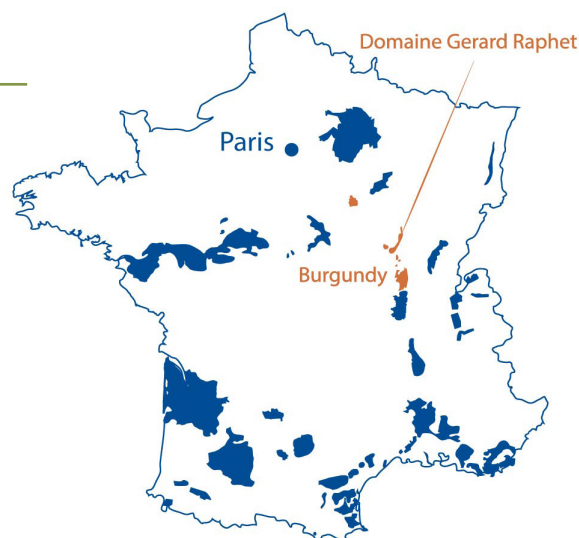
VINEYARDS: 'Champs Chenys' is found directly downslope from grand cru Charmes-Chambertin in Gevrey. Raphet's vines are located in a small peninsula-shaped notch that juts into Charmes (vines are surrounded on three sides by grand cru terroir; see map). Soils are classic Gevrey, limestone with iron-rich clay.

AGE OF VINES: 35 to 110 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in tank. Aged in older French oak barrels for 18 months. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of cinnamon, cloves, red berries. Silky and smooth, with an underlying tension, medium-bodied tannins; flavors of pomegranate jam, blood oranges, red cherries.

PAIRING SUGGESTIONS: Roast pork or chicken; delicately spiced dishes



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com