

## **DOMAINE DANIEL ET JULIEN BARRAUD Pouilly-Fuissé 'Clos Reyssier'**

Domaine Daniel et Julien Barraud is not only the source of Vergisson's finest organic wines but also is the standard for world-class white Burgundy from the Mâconnais. The petit hamlet of Vergisson, with its limestone soils and high-altitude vineyards, is where the region's finest wines are made. Here, families like the Barrauds have for generations preserved their craft in its most honest form, making wine by hand from well-tended organic vineyards and aging their wines in small, old-fashioned cellars. Theirs are wines that without fail can stand tall next to comparable bottles from the Côte d'Or, yet still offer exceptional value.



WINERY: Domaine Daniel et Julien Barraud

**WINEMAKER:** Daniel Barraud

**ESTABLISHED**: 1905

**REGION:** FRANCE • Burgundy • Mâconnais • Vergisson

**APPELLATION:** Pouilly-Fuissé AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** Estate vines are located in the small 'Clos Reyssier' vineyard, a partially walled plot, facing southeast, located in the village of Chaintré, one of four villages that make up the Pouilly-Fuissé appellation. Soils mix limestone and clay.

**AGE OF VINES:** 35 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster; juice placed in temperature-controlled tanks overnight to settle; transferred via gravity to older French oak barrels to ferment on indigenous yeasts. Aged in barrel for 12 months. Bottled unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of lemon zest, orange blossoms, crushed stones. Lively, middle-weight, refined; juicy lemony flavors.

**PAIRING SUGGESTIONS:** As an aperitif; with mixed salads; roasted chicken with herbs: fresh French cheeses

