

DOMAINE ETIENNE DELARCHE

Corton-Charlemagne Grand Cru

It's easy to miss the petite hamlet of Pernand-Vergelesses, hiding behind bulk of the noble Corton hill. Yet this Côte de Beaune village, with its impeccable vineyards, is a treasure trove of refined Burgundy wines. For more than three generations, the Delarche family has crafted authentic, earthy and expressive Burgundy in Pernand, much under the radar of the Burgundy cognoscenti. Yet Delarche Burgundy offers a clarity and purity of flavor that is captivating; whites are creamy and concentrated, taking a cue from Corton-Charlemagne, while reds are spicy and refined, seductive from the moment they're bottled yet able to age effortlessly for years.

WINERY: Domaine Etienne Delarche

WINEMAKER: Etienne Delarche

ESTABLISHED: 1940s

REGION: FRANCE • Burgundy • Côte de Beaune • Pernand-Vergelesses

APPELLATION: Corton-Charlemagne AOC

BLEND: 100% Chardonnay

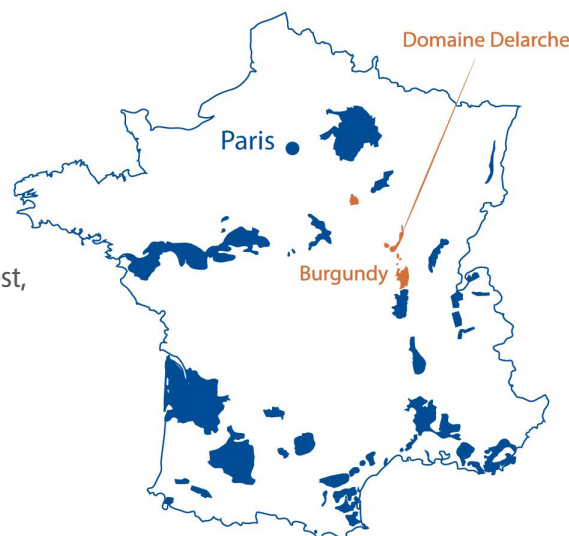
VINEYARDS: The family's few rows of older vines in this grand cru face west, and sit at the top of the slope. Soils are predominantly gray marl.

AGE OF VINES: 50+ years

WINEMAKING: Hand-harvested. Destemmed and pressed; fermented on indigenous yeasts in French oak barrels. Aged in barrel for 14 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of light spice, crushed stones, lime and lemon zest. Starts fresh, tangy; with air, more complex and layered flavors of citrus and crushed stones. Long and silky on the finish.

PAIRING SUGGESTIONS: Rich seafood or shellfish; white meat in cream sauce; aged French cheese;



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