

## DOMAINE GÉRARD RAPHET

### Clos Vougeot Grand Cru

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:** Clos Vougeot AOC

**BLEND:** 100% Pinot Noir

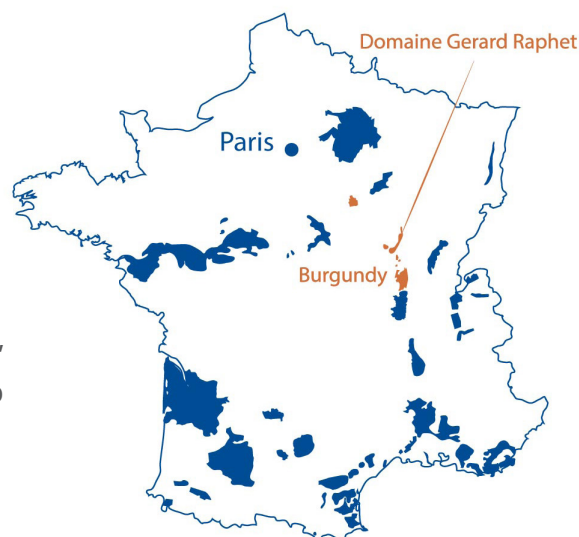
**VINEYARDS:** It's easy to find the family's vines here, as Gérard's father, Jean, had a stone marker set on the vineyard's down-slope wall. Another family parcel upslope, with older vines, is in lieu-dit 'Les Grand Maupertuis.' Downslope soils are deeper, with more clay; upslope soils are thin, closer to the "mother rock" of Burgundian limestone.

**AGE OF VINES:** 60-80 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in tank. Aged in older French oak barrels for 18 months (approximately 15% new oak). Bottled unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of earth, baking spices, red and black berries. Fine-grained tannins; structured yet suave. Black cherries, earth.

**PAIRING SUGGESTIONS:** Roast pork or chicken; delicately spiced dishes



## NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 [northberkeleyimports.com](http://northberkeleyimports.com)