# DOMAINE DANIEL ET JULIEN BARRAUD
## Mâcon-Fuissé

*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.*

CERTIFIED ORGANIC

**WINERY:** Domaine Daniel et Julien Barraud

**WINEMAKER:** Daniel Barraud

**ESTABLISHED:** 1905

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

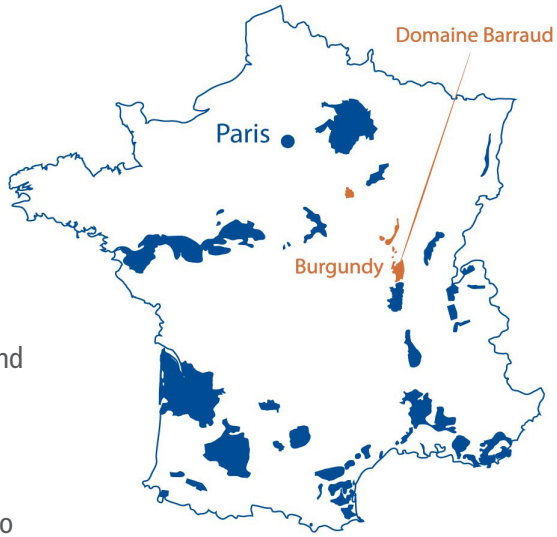
**APPELLATION:** Mâcon-Fuissé AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** Estate vines in the village of Fuissé sit at altitude, facing southeast, and directly border Pouilly-Fuissé appellation vineyards. Soils combine limestone and a siliceous rock called "chaille," related to flint and often found among Jurassic limestone.

**AGE OF VINES:** 40 years, on average

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

**TASTING IMPRESSIONS:** Aromas of lemon zest, apple 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