

DOMAINE DANIEL ET JULIEN BARRAUD Mâcon-Vergisson 'La Roche'

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: Mâcon-Vergisson AOC

BLEND: 100% Chardonnay

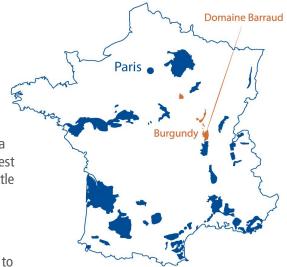
VINEYARDS: Estate vines sit 1,140 feet in altitude, facing southeast. 'La Roche' directly borders Pouilly-Fuissé 'La Roche,' that appellation's highest (and most prized) vineyard. Soils are solid white limestone, with very little topsoil. Vines planted between 1982 and 1985.

AGE OF VINES: 35-40 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 and lime zest, crushed stones, wildflowers. Lively, juicy, mineral; flavors of citrus and light spice.

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



NORTH BERKELEY IMPORTS