

## **DOMAINE DANIEL ET JULIEN BARRAUD Pouilly-Fuissé 1er Cru 'Les Crays'**

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:** 'Crays' faces full south and is steeply graded; it is found on the face of the Roche de Vergisson. Soils are rich in limestone scree, with the rock's core of solid limestone not far from the surface.

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

**WINEMAKING:** Hand-harvested. Pressed full cluster; juice placed in temperature-controlled tanks overnight to settle; transferred via gravity to French oak barrels to ferment on indigenous yeasts. Aged in barrel (20% new oak) for 12 months; after racking, the wine ages an additional three months in tank. Bottled unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of crushed stones, jellied quince, citrus salad. Very mineral, precise, with a core of concentrated white fruit.

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

**NOTES:** 'Crays' was elevated to premier cru status as of the 2020 vintage.

