



## DOMAINE DANIEL ET JULIEN BARRAUD

### Pouilly-Fuissé 1er Cru 'En France'

*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:** 'En France' sits across from the Château de France in the village of Vergisson, around 750 feet in altitude. Soils are mostly limestone, with multicolored clay from the Triassic geological period. Vines planted in 1972 and 1984.

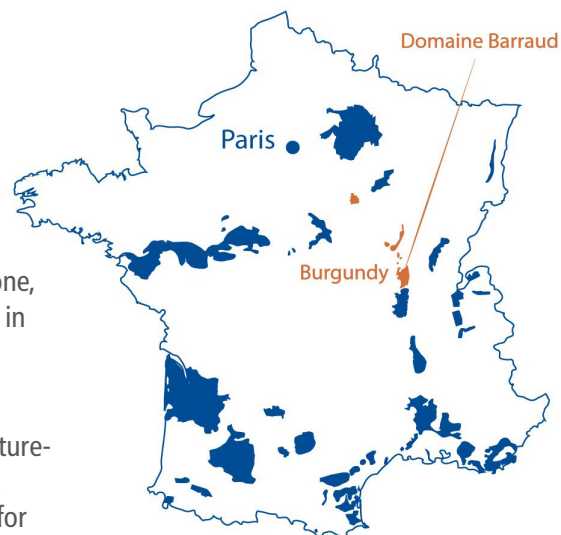
**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster; 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 two months in tank. Bottled unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of yellow stone fruit, citrus, crushed stones. Long and plush, with good midpalate tension.

**PAIRING SUGGESTIONS:** Rich white fish (swordfish or otherwise); roasted chicken with herbs; fresh French goat cheese

**NOTES:** 'En France' was raised to premier cru status as of the 2020 vintage.



## NORTH BERKELEY IMPORTS

[northberkeleyimports.com](http://northberkeleyimports.com)