



DOMAINE DANIEL ET JULIEN BARRAUD

Pouilly-Fuissé 1er Cru

'La Marechaude-Clos la Verchère'

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: The larger 'Marechaude' vineyard contains a partially walled section called 'Verchère.' The plot faces full south, and sits not far from the Barraud family home. Soils combine limestone scree and marl. Vines planted in 1947 and 1969.

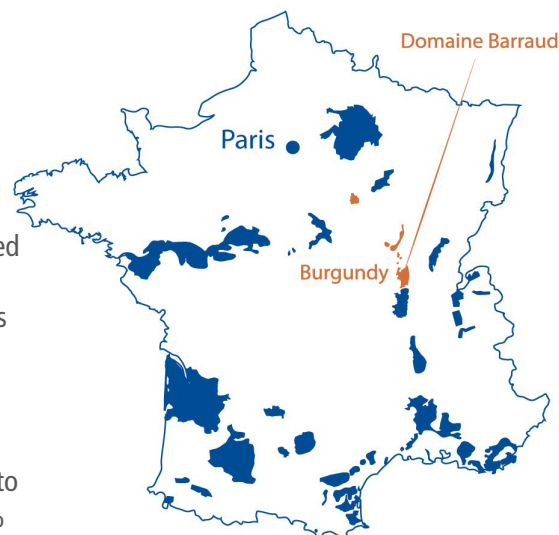
AGE OF VINES: 60 to 70 years, on average

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 two months in tank. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of orange and apple blossoms, lemon zest, crushed stones. Vibrantly mineral, with a profound core of citrus.

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

NOTES: 'Marechaude' was raised to premier cru status as of the 2020 vintage.



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