



## DOMAINE DANIEL ET JULIEN BARRAUD

### Pouilly-Fuissé 1er Cru '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:** Pouilly-Fuissé AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** Estate-owned vines in 'La Roche' sit at 1,050 feet above sea level and face southeast. (It is one of the highest vineyards in the Pouilly-Fuissé appellation.) Soils are chalk-rich, white limestone.

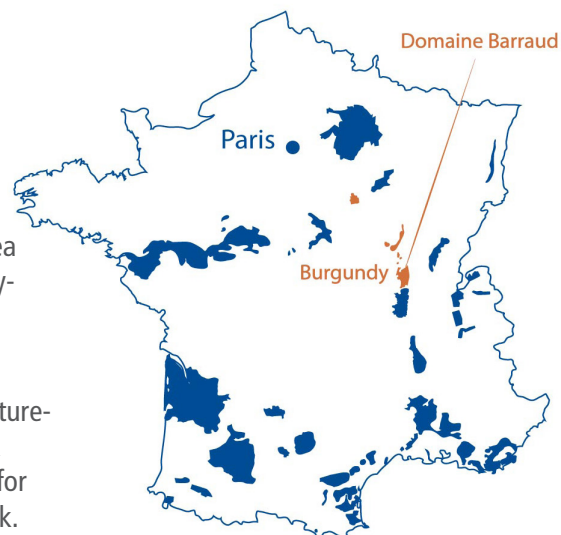
**AGE OF VINES:** 50 years, on average

**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 unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of yellow peaches, citrus zest, light baking spices. Broad and fleshy but perfectly balanced; flavors of lemon curd, yellow fruits.

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

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



## NORTH BERKELEY IMPORTS

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