

DOMAINE DANIEL ET JULIEN BARRAUD Saint-Véran 'Les Pommards'

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: Saint-Véran AOC

BLEND: 100% Chardonnay

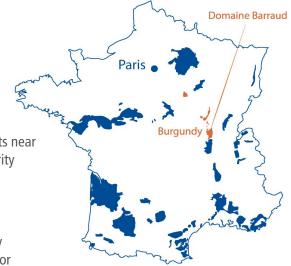
VINEYARDS: Estate vines in 'Les Pommards' face northeast; the plot sits near an ancient limestone quarry near the village of Davayé. Soils are majority limestone, with thin clay topsoils.

AGE OF VINES: 50 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 for 12 months; after racking, the wine ages an additional two months in tank. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of orange blossoms, lemon curd, wildflowers. Supple and rich; flavors of lemon oil, poached white fruits.

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



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