



## DOMAINE ETIENNE DELARCHE

# Chassagne-Montrachet Blanc 1er Cru 'Clos Saint-Jean'

*It's easy to miss the petite hamlet of Pernand-Vergelesses, hiding behind bulk of the noble Corton hill. Yet this Côte de Beaune village, with its impeccable vineyards, is a treasure trove of refined Burgundy wines. For more than three generations, the Delarche family has crafted authentic, earthy and expressive Burgundy in Pernand, much under the radar of the Burgundy cognoscenti. Yet Delarche Burgundy offers a clarity and purity of flavor that is captivating; whites are creamy and concentrated, taking a cue from Corton-Charlemagne, while reds are spicy and refined, seductive from the moment they're bottled yet able to age effortlessly for years.*

**WINERY:** Domaine Etienne Delarche

**WINEMAKER:** Etienne Delarche

**ESTABLISHED:** 1940s

**REGION:** FRANCE • Burgundy • Côte de Beaune • Pernand-Vergelesses

**APPELLATION:** Chassagne-Montrachet AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** 'Clos Saint-Jean' sits at the top of the slope between 780 and 840 feet in altitude, facing east. Historically the plot was highly prized for its red grapes; today it's split between white and red. Soils are mixed, called by locals "sol rouge," with iron-rich limestone marl and clay.

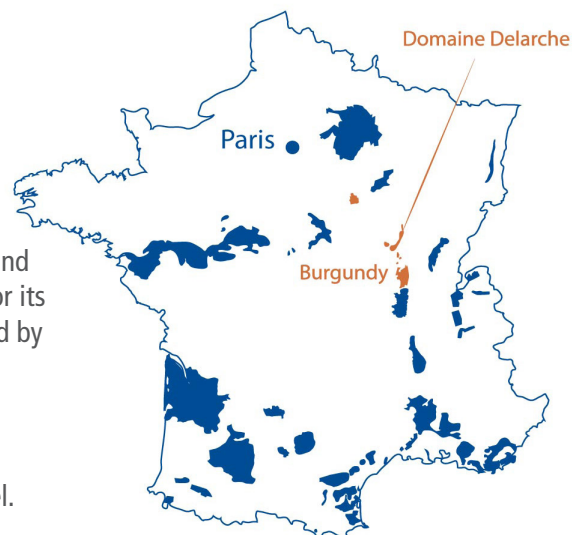
**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in older French oak barrels. Aged for one year in barrel. Bottled unfiltered and unfiltered. .

**TASTING IMPRESSIONS:** Aromas of orange zest, yellow stone fruit, light spice. Medium-bodied, with notes of red fruit; plush

**PAIRING SUGGESTIONS:** Fresh seafood or shellfish; white meat in cream sauce; aged French cheese

**NOTES:** Grapes for this premier cru are purchased and not estate-grown.



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