



## DOMAINE ETIENNE DELARCHE

### Pernand-Vergelessees Blanc

### 1er Cru 'Sous Fretille'

*It's easy to miss the petite hamlet of Pernand-Vergelessees, 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-Vergelessees

**APPELLATION:** Pernand-Vergelessees AOC

**BLEND:** 100% Chardonnay

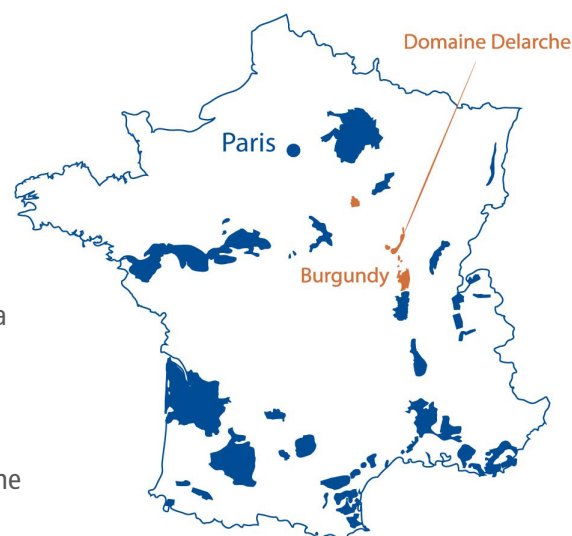
**VINEYARDS:** The 'Sous Fretille' vineyard faces full south, at the top of the slope across a small valley from grand cru Corton-Charlemagne. Soils are a mix of white and gray marl, similar to Corton-Charlemagne.

**AGE OF VINES:** 30+ years

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

**TASTING IMPRESSIONS:** Aromas of crushed stones, baking spices, lemon zest. Creamy yet balanced; poised, like a "baby" Corton-Charlemagne

**PAIRING SUGGESTIONS:** Shellfish such as oysters or clams; tangy, fresh French cheese; grilled chicken



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