

DOMAINE GÉRARD RAPHET Chambertin-Clos de Bèze Grand Cru

Raphet wines are a Burgundy lover's Burgundy. While the wine's color in the glass is a delicate ruby, aromas and flavors surprise with their forceful intensity. This contrast often catches the uninitiated off guard, yet it is part of the seduction of these limited and highly sought-after wines. Raphet Burgundy is handmade from field to bottle, with a rhythm and method that hasn't changed in more than four generations. Pinot Noir vines at the estate are on average very old, with many surpassing 100 years. North Berkeley Imports selects individual barrels of wine to import exclusively under our own label, "Cuvée Unique." These wines, unlike the estate's regular wines, are bottled unfined and unfiltered.

WINERY: Domaine Gérard Raphet **WINEMAKER:** Gérard Raphet

ESTABLISHED: 1920s

REGION: FRANCE • Burgundy • Morey-Saint-Denis **APPELLATION:** Chambertin-Clos de Bèze AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines are located in the heart of this grand cru vineyard, running from the bottom of the slope (and touching Chapelle-Chambertin) to the very top of the slope; a perfect cross-section of this great terroir. Like with neighboring grand crus, soils here are brown limestone and thin, with the "mother rock" of Burgundian limestone a few inches from the surface.

AGE OF VINES: 40-70 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in tank. Aged in older French oak barrels for 18 months (approximately 15% new oak). Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of baking spices, black berries, tobacco and smoke. Earthy, suave, structured.

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PAIRING SUGGESTIONS: Roast pork or chicken; delicately spiced dishes

