

DOMAINE GÉRARD RAPHETGevrey-Chambertin 1er Cru 'Lavaux Saint-Jacques'

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

VINEYARDS: South-facing estate vines run near the border with neighboring premier cru 'Clos Saint-Jacques,' arguably the heart of the "combe" of Gevrey; here vines benefit from cool winds that are channeled by this small valley. Soils are mostly limestone and red clay.

AGE OF VINES: 50 years, on average

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 cinnamon, cloves, earth, red berries. Silky yet structured; flavors of pomegranate, red cherry, light spice.

PAIRING SUGGESTIONS: Roast chicken or pork; dried sausage with fennel

