



DOMAINE DE LA MADONE

Bourgogne Blanc 'Les Plasses'

When does cellar-aged Beaujolais take on the noble character of a bottle of Vosne-Romanée? When it's crafted by our partners at Domaine de la Madone. We discovered this family estate more than 20 years ago and knew immediately that we had struck gold. Winemakers Olivier and Bruno Bererd know that the secret to the finest Beaujolais wines is location. Their home village of Le Perréon shares much of the same mineral-rich soils, high-altitude vineyards and older, low-yielding vines as its Beaujolais cru neighbors. The results are exceptional: a "basic" Beaujolais that often bests the finest cru bottles (and ages tremendously) for a steal of a price.

WINERY: Domaine de la Madone

WINEMAKERS: Olivier and Bruno Bererd (brothers)

ESTABLISHED: 1960s

REGION: FRANCE • Beaujolais • Le Perréon

APPELLATION: Bourgogne AOC

BLEND: 100% Chardonnay

VINEYARDS: Estate vineyards cling to very steep hillsides some 1,600 to 2,000 feet above sea level, some of the highest in the region. Soils are mostly pink decomposed granite, similar to cru Fleurie. The family selects Chardonnay fruit from a north-facing slope called 'Les Plasses'; this cooler exposition helps retain freshness in the grapes.

AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks. Aged on fine lees for 12 months, 85% in tank and 15% in new French oak barrel.

TASTING IMPRESSIONS: Aromas of white fruits and flowers, citrus rind, some sweet anise. Medium-bodied, ripe apricot, pear and spice.

PAIRING SUGGESTIONS: As an aperitif; roasted chicken or turkey; fresh cow's or goat's cheeses



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