



DOMAINE BAROLET-PERNOT

Bâtard-Montrachet Grand Cru

Saint-Romain is a Burgundy insider's secret, a village shaped like a sunny amphitheater that is hidden behind a series of higher hills in the Côte de Beaune. Fourth-generation grower Romain Barolet-Pernot in a few short years has turned his family domaine into an up-and-coming star. Bringing back their best grapes (previously sold to Olivier Leflaive) and taking a more organic approach in the fields, Romain has transformed these small-batch wines to reflect his home village's stony energy and high-altitude freshness like a polished mirror.

WINERY: Domaine Barolet-Pernot

WINEMAKER: Romain Barolet-Pernot

ESTABLISHED: 1957

REGION: FRANCE • Burgundy • Saint-Romain

APPELLATION: Bâtard-Montrachet AOC

BLEND: 100% Chardonnay

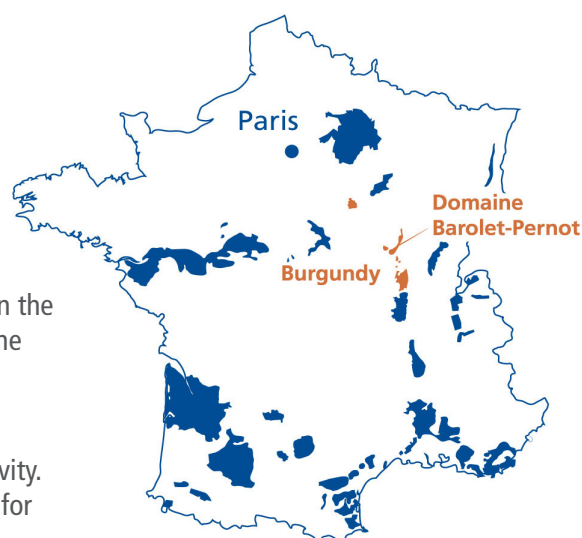
VINEYARDS: The grand cru vineyard Bâtard-Montrachet is split between the villages of Puligny and Chassagne. Soils combine a dark, brown limestone with lots of gravel, and some clay.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Full-cluster press; juice filtered by gravity. Fermented in older French oak cask on indigenous yeasts. Aged in cask for 11 months.

TASTING IMPRESSIONS: Aromas of poached lemons, white flowers, citrus rind, warm cedar. Medium-bodied, plush, dense

PAIRING SUGGESTIONS: Rich seafood or shellfish; white meat in cream sauce; fresh cow's cheeses



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