

## **DOMAINE BAROLET-PERNOT Bourgogne Blanc**

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:** Bourgogne AOC **BLEND:** 100% Chardonnay

VINEYARDS: A blend of fruit from estate-owned, small parcels just southeast

of the village of Puligny-Montrachet.

AGE OF VINES: 30 years, on average

**WINEMAKING:** Hand-harvested. Full-cluster press; juice filtered by gravity. Fermented in stainless steel tanks on indigenous yeasts. Aged half in older French oak cask and half in tank, for 11 months.

TASTING IMPRESSIONS: Aromas of citrus zest, white fruit, wildflowers.

Medium-bodied, fresh, juicy

PAIRING SUGGESTIONS: As an aperitif; with fresh cow's cheese; spring

salads; grilled chicken

