

DOMAINE BAROLET-PERNOT Puligny-Montrachet 1er Cru

'Clos de la Garenne'

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:** Puligny-Montrachet AOC

BLEND: 100% Chardonnay

VINEYARDS: 'Clos de la Garenne' sits upslope from premier cru 'Perrieres' and is separated into two halves. Soils are stony and thin, rich in limestone scree; faces southeast on a gentle slope. A "garenne" is an old French word used to describe a hunting grounds.

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 and barrel for 11 months.

TASTING IMPRESSIONS: Aromas of fresh herbs, wildflowers, warm chalk, sauteed lemon. Medium-bodied, racy and fresh; impressive tension

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

NOTES: 'Clos de la Garenne' sits next to 'Champ Canet' in the heart of Puligny. A separate vineyard called 'Garenne' is up the hill, in Blagny.

