

DOMAINE BAROLET-PERNOT

Saint-Romain 'Sous la Velle'

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: Saint-Romain AOC

BLEND: 100% Chardonnay

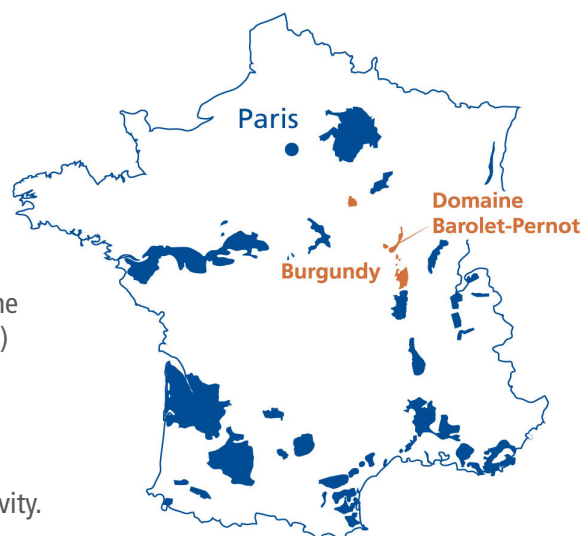
VINEYARDS: Vineyard 'Sous la Velle' sits on a steep slope just east of the hillside village of Saint-Romain (sous la velle means "under the village") facing east/southeast. Soils are hard and stony, classic limestone Saint-Romain terroir.

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 in older French oak cask for 11 months.

TASTING IMPRESSIONS: Aromas of fresh citrus, poached quince, light herbs, warm toast, wildflowers. Medium-bodied, broad and silky

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com