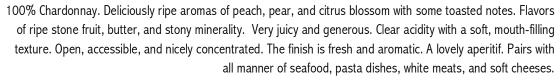
VERGET BOURGOGNE BLANC 'GRANDE ELEVAGE'



The grapes for this wine comes from the clay soils at Pierreclos and give a rich style of wine. The maturation of the grapes is monitored regularly and harvest dates are determined based on rigorous analysis. Picking is done manually, usually by teams of workers. The grapes are loaded in boxes to preserve their optimum condition and brought to the Verget cellars and sorted as required. Matured on the fine lees for eight months in oak barrels that are 10% new.

The philosophy of the house can be summarized in one simple phrase, "The best wine is made using the best grapes." Thus, it is the best vineyards and best terroirs that are sought to produce wines of quality. The purpose of Verget is to reveal the character of their names by revealing their land. The view of winemaker Jean-Marie Guffens has been described as being more forcefully expressed than diplomatically shared. He is recognized as someone who has initiated important discussions in the region of Burgundy. He is also regarded as someone who has always been ready to put his words into actions. The result is some of the most inspirational wine to come out of Burgundy in recent years.

AN EASTERLY WINE SELECTION • BELFAST, ME



BOURGOGNE

VERGE

VERGET BOURGOGNE BLANC 'GRANDE ELEVAGE'

100% Chardonnay. Deliciously ripe aromas of peach, pear, citrus blossom & toasted notes; flavors of stone fruits & stony minerality; juicy & generous; clear acidity with a soft, mouth-filling texture; open, accessible & concentrated; fresh, aromatic finish.

Shelf Talker:

