



“BOURGOGNE GRAND ELEVAGE” MAISON VERGET



THE NEGOCIANT FIRM OF JEAN-MARIE GUFFENS-HEYNEN

“Jean-Marie Guffens, henceforth one of the world’s great masters of Chardonnay.”

La Revue de Vin de France

“He has in fact created new criteria and levels of quality upon which all Chardonnays will be judged from now on.”

Vins et Domaines , Michel Bettane

“No one is making greater white Burgundy today than Guffens.” Robert Parker

“I hate heavy white wine. If I liked that type of Chardonnay, I’d go to the Hunter Valley.”

Jean-Marie Guffens

The *Bourgogne Grand Elevage* is an amazing blend of *Puligny-Montrachet* and *Meursault Bourgogne* along with ‘leftovers’ including everything from *St. Aubin* to *Corton-Charlemagne*. 60% tank fermented and 40% *barrique* (225 liter oak barrel), with *Guffen*’s trademark silky mouth-feel, this is a big, bold and complex white that has nothing in common with ordinary *Bourgogne Blanc*. For those who dream of full-flavored *Burgundian* Chardonnay at a ridiculously reasonable price, look no further. Fresh butter, cream, lemons, minerals, amazing length, richness and precision. WOW!

CAVEAT EMPTOR – this wine, as a result of its being minimally filtered, throws a sediment of crystallized *tartaric acid*, a natural constituent of wine production. This is nothing more than *cream of tartar*, used as a thickening agent in gravies and sauces and found on most grocery shelves. It rests, in crystallized form, at the bottom of an upright bottle and affects the wine’s quality and flavor and one’s health in no manner whatsoever.