DOMAINE BRYCZEK Cuvée du Pape Jean-Paul II

ABOUT: Georges Bryczek was born in Poland in 1912 and came to France in 1938, working after the war for a number of local vignerons before setting up on his own in the early 1950s. In 1979, he made a pilgrimage to Rome where he had an audience with his compatriot and presented him with some of his best wine. His Holiness blessed the wine and the estate, signed Bryczek's livre d'or and gave him permission to name the wine Cuvee du Pape Jean-Paul II.

THE ESTATE: The estate is now run by Christophe, the third generation of the Bryczek family, who has taken quality to a much higher level and greater recognition in recent vintages. The estate consists of 3 hectares and is split into 5 appellations: Morey Saint Denis premier cru Les Chenevery (Cuvee du Pape Jean Paul II), Morey Saint Denis, Gevrey-Chambertin, Chambolle- Musigny.

APPELLATION: Morey St. Denis

REGION: Burgundy

SUB-REGION: Cote de Nuits

VARIETAL COMPOSITION: 100% Pinot Noir

VINES: Produced solely from bushes planted in 1920

PRODUCTION: 3,000 bottles per year

YIELDS: About 30 hectoliters per hectare

VINIFICATION: At least 1.5 years in oak barrels, while

30% of barrels is always new

TASTING NOTES: Striking structure and dark color. Tasty and spicy in taste and especially muscular black fruit bouquet. Great class!

FOOD PAIRINGS: Highly recommended with game, lamb, poultry and aromatic cheeses.



CUVEE DU PAPE JEAN-PAUL I

Christophe BRYCZEK