

DOMAINE MICHEL SARRAZIN ET FILS

Givry Rouge 1er Cru Vieilles Vignes

The finest wines from the Côte Chalonnaise are known for their effortless beauty, with delicate aromas, fruit-driven flavors and silky textures. Burgundy from Domaine Michel Sarrazin et Fils both exemplifies this elegant style and sets an even higher standard for the region—each cru is unquestionably the finest in its class, yet still offers exceptional value. Visiting the family’s ancient estate in Jamblès, a hamlet of some 50 residents, is a bit like going back in time. The family’s winemaking roots run deep here, as there’s been a Sarrazin growing grapes and making wine in this peaceful valley as far back as the seventeenth century.

WINERY: Domaine Michel Sarrazin et Fils

WINEMAKERS: Guy and Jean-Yves Sarrazin (brothers)

ESTABLISHED: 1964

REGION: FRANCE • Burgundy • Côte Chalonnaise • Jamblès

APPELLATION: Givry AOC

BLEND: 100% Pinot Noir

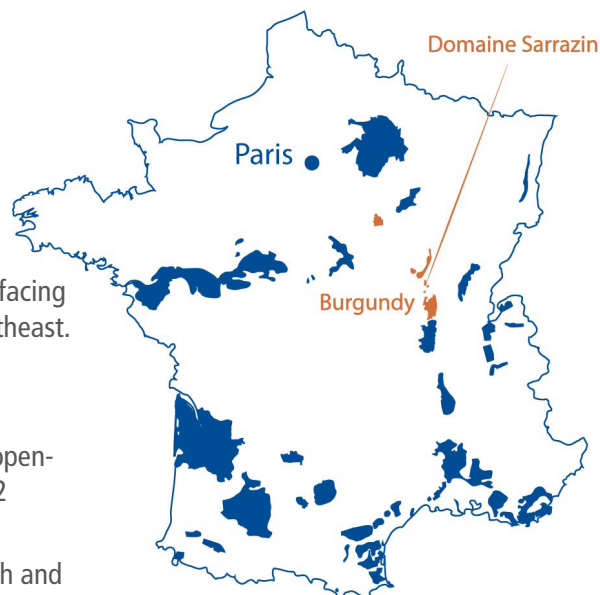
VINEYARDS: A selection of older-vine fruit from vineyards ‘La Plante,’ facing full south at altitude, and ‘Le Paradis’ and ‘La Grand Berge,’ facing southeast. Soils mostly brown limestone and clay.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in open-top wooden fermenters. Aged in new Francois Freres oak barrels for 12 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of violets, raspberries, a hint of earth and smoke. Structured yet silky, fine-grained tannins; flavors of red plums and cherries.

PAIRING SUGGESTIONS: French ham or other charcuterie; peppered steak; soft-rind cheeses



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