



# DOMAINE MICHEL SARRAZIN ET FILS

## Givry Rouge 1er Cru

### 'Champs Lalot' 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

**WINEMAKER:** Guy and Jean-Yves Sarrazin (brothers)

**ESTABLISHED:** 1964

**REGION:** FRANCE • Burgundy • Côte Chalonnaise • Jamblès

**APPELLATION:** Givry AOC

**BLEND:** 100% Pinot Noir

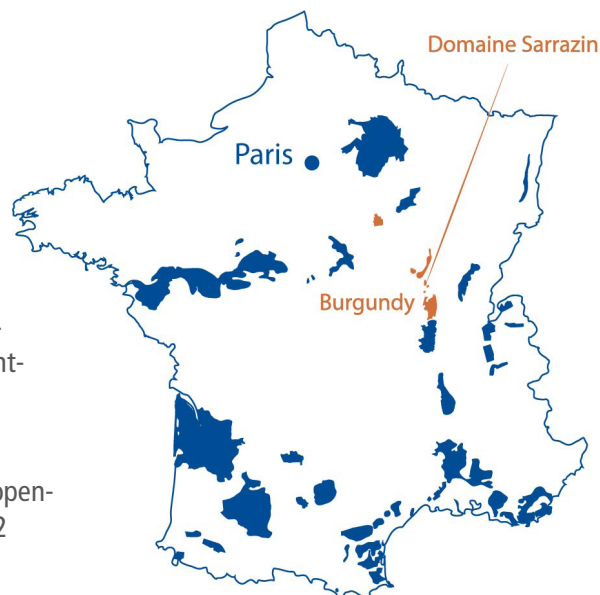
**VINEYARDS:** A portion of 'Champs Lalot' vineyard in early 2010s was upgraded to premier cru status. Estate vines are located in this higher-altitude, east-facing portion. Soils are clay-rich, with limestone; drought-resistant.

**AGE OF VINES:** 50+ years

**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 licorice. Silky and refined, with impressive depth.

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



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