



## DOMAINE MICHEL SARRAZIN ET FILS

### Maranges

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:** Maranges AOC

**BLEND:** 100% Pinot Noir

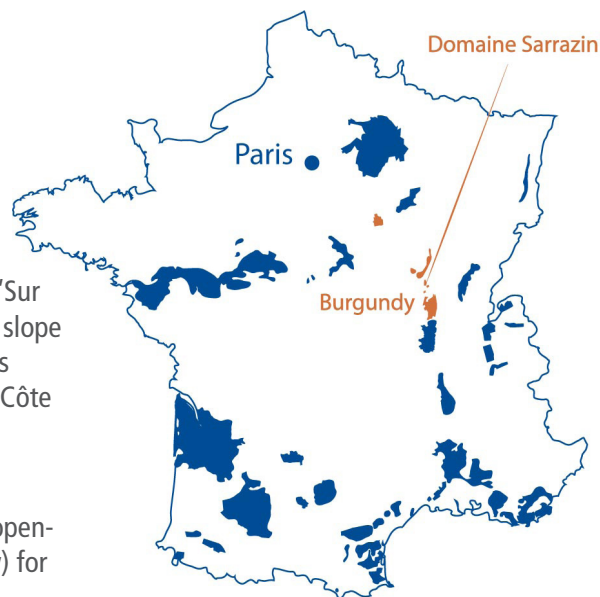
**VINEYARDS:** Estate vines (five acres’ worth) in neighboring vineyards ‘Sur la Rigole’ and ‘Sur la Verpillere’ in Cheilly-lès-Maranges sit on a gentle slope and face south/southeast. Soils combine clay and chalk. The Maranges appellation is unique in that it acts as a “bridge” between Burgundy’s Côte d’Or and the Côte Chalonnaise, to the south.

**AGE OF VINES:** 25+ years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in open-top wooden fermenters. Aged in Francois Freres oak barrels (50% new) for 12 months. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of violets, raspberries, a hint of licorice. Medium tannins, lightly rustic yet balanced; flavors of red plums, black cherries, light pepper.

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



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