

## **DOMAINE MICHEL SARRAZIN ET FILS** Givry Rouge 'Sous la Roche'

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:** The vineyard 'Sous la Roche' (French: under the rock) is one of Givry's highest-altitude plots. Soil is gravelly, more limestone than clay.

AGE OF VINES: 40+ years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in opentop wooden fermenters Aged in Francois Freres oak barrels (25% new) for 12 months. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of violets, raspberries, a hint of licorice. Silky and refined; flavors of red plums, black cherries.

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



## NORTH BERKELEY IMPORTS