

## DOMAINE MICHEL SARRAZIN ET FILS

### Crémant de Bourgogne Rosé

*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:** Crémant de Bourgogne AOC

**BLEND:** 100% Pinot Noir

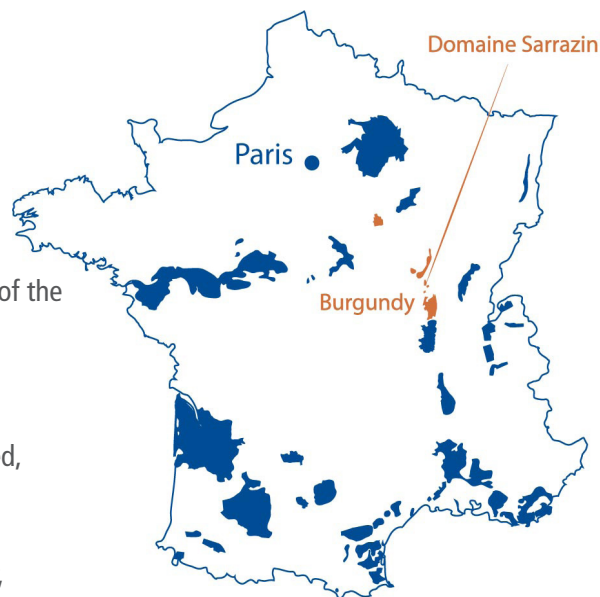
**VINEYARDS:** Estate-owned, older-vine vineyards are located on some of the higher-altitude slopes around Givry.

**AGE OF VINES:** 30+ years

**WINEMAKING:** Hand-harvested. Rosé de pressurage (color extracted at pressing). Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Secondary fermentation in bottle (méthode Champenoise). Aged for 16 months in bottle. Dosage 3 grams/L.

**TASTING IMPRESSIONS:** Aromas of blood orange, light white pepper, summer berries. Tangy, with good body; flavors of wild strawberries, blood orange, light toast.

**PAIRING SUGGESTIONS:** French ham or other charcuterie; soft-rind cheeses; alone as an aperitif



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