



DOMAINE MICHEL SARRAZIN ET FILS

Givry Blanc 'Les Grognots'

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 Jambless, 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 • Jambless

APPELLATION: Givry AOC

BLEND: 100% Chardonnay

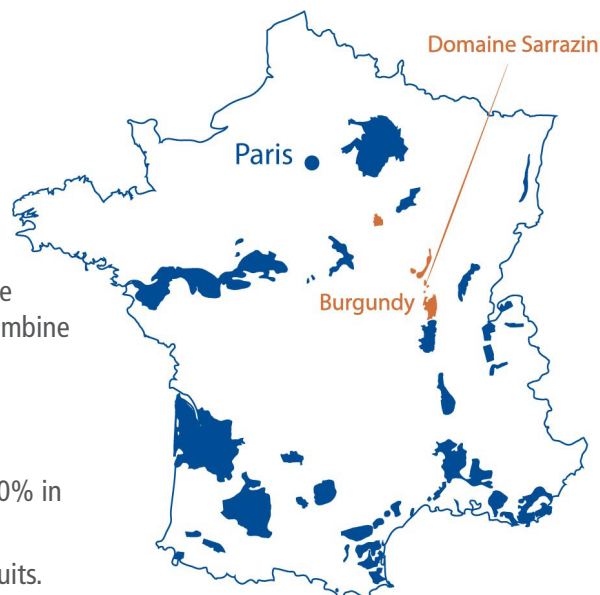
VINEYARDS: Estate vines sit at the forestline in 'Les Grognots,' at some 1,200 feet in altitude near the hamlet of Russilly, facing south. Soils combine limestone and clay, with thin topsoil.

AGE OF VINES: 30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged 50% in tank and 50% in new Francois Freres oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of wildflowers, lemon zest, white fruits. Fresh and light, with good mineral energy; flavors of white fruit and citrus.

PAIRING SUGGESTIONS: French charcuterie; fresh river fish; shellfish



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