

## **DOMAINE MICHEL SARRAZIN ET FILS Mercurey 'La Perrière'**

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: Mercurey AOC BLEND: 100% Pinot Noir

**VINEYARDS:** The vineyard 'Perrière' is located on the east side of the village; facing southeast, it is bordered on two sides by premier cru vineyards. Soils

combine chalk and marl. **AGE OF VINES:** 25 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged 85% in new Francois Freres oak barrels and 15% in tank. Bottled 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

