



DOMAINE MICHEL SARRAZIN ET FILS

Bourgogne Côte Chalonnaise Rouge

'Cuvée Charnailles'

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: Bourgogne AOC

BLEND: 100% Pinot Noir

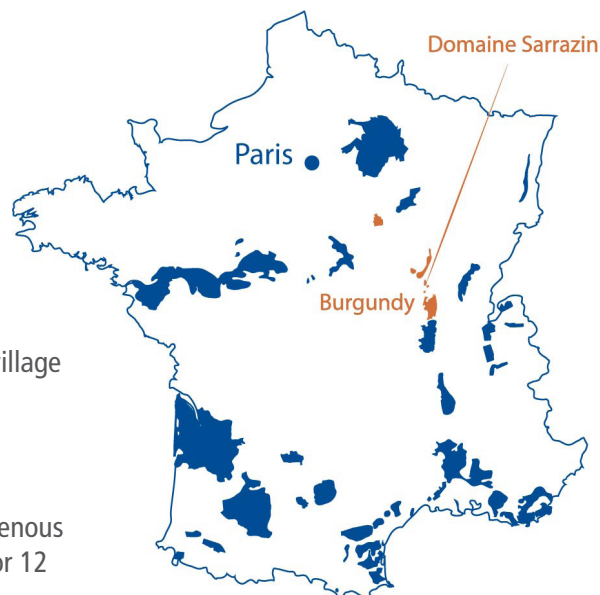
VINEYARDS: A selection of fruit from estate-owned vines growing on a gradual slope and facing south. Soils are mostly marly limestone. 'Charnailles' is the name of the "hameau" or hamlet right next to the village of Jamblès, the Sarrazin's home village; these vineyards are essentially surrounded by the appellation of Givry.

AGE OF VINES: 10+ years

WINEMAKING: Hand-harvested. Destemmed and fermented on indigenous yeasts in open-top wooden fermenters. Aged in new 500L tonneaux for 12 months. Unfined.

TASTING IMPRESSIONS: Aromas of light brown spice, black fruit, a hint of licorice, florals. Tangy, concentrated flavors of red and black fruits.

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



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