

DOMAINE MICHEL SARRAZIN ET FILS 2022 Givry Rouge 1er Cru 'Clos Salomon'

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 walled vineyard 'Clos Salomon' is one of Givry's most cherished premier crus. A 7-hectare monopole held by a single family since 1632, this special site is now owned by the Sarrazins. An east-facing, moderate slope, 'Clos Salomon' has soils that are unusual for Givry, an alluvial scree that is rich in minerals; it is the result of a small valley (or "combe" in French) that feeds into this area.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in open-top fermenters. Aged in barrel (25% new) for 12 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of crushed violets, cooked raspberries, licorice, orange rind. Textured and bold; red plums, black cherries.

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

NOTES: For the 2022 vintage, the original owners of 'Clos Salomon' vinifed the wine; the Sarrazin family bottled it. With the 2023 vintage (and afterwards), the Sarrazins control both the site and its wine.

