

DOMAINE MICHEL SARRAZIN ET FILS

Givry Rouge 'Clos de la Roche'

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

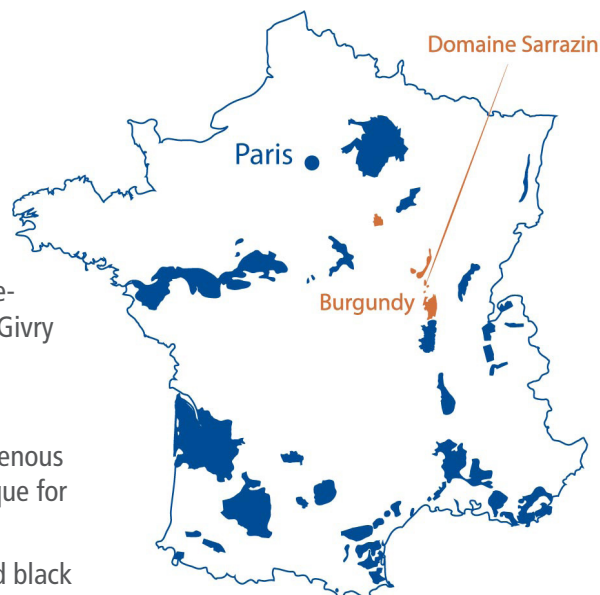
VINEYARDS: 'Clos de la Roche' is found near the forest line in Dracy-le-Fort, touching premier cru 'Champs Lalot,' at the northern edge of the Givry appellation. Soils here are richer, with limestone and clay.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Destemmed and fermented on indigenous yeasts in open-top wooden fermenters. Aged in new French oak barrique for 12 months.

TASTING IMPRESSIONS: Aromas of sweet spice, light pepper, red and black fruit. Tangy, concentrated flavors of red cherries and raspberries.

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



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