

## **DOMAINE MICHEL SARRAZIN ET FILS Mercurey 1er Cru 'Les Croichots'**

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: Estate vines in 'Les Croichots' sit midslope, facing east/

southeast. Soils are ruddy, iron-rich clay and limestone.

AGE OF VINES: 30 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in new Francois Freres oak barrels. Bottled unfined and unfiltered.

**TASTING IMPRESSIONS**: Aromas of raspberries, pomegranate, orange zest, a hint of earth. Silky, fine-grained tannins; flavors of plums and cherries.

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

