

DOMAINE MICHEL SARRAZIN ET FILS Bourgogne Aligoté '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% Aligoté

VINEYARDS: Estate vines are located in the hamlet of Charnailles, above the family's home village of Jambles, facing full south. Soils are rich in clay.

AGE OF VINES: 30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged 80% in tank and 20% in new, 500L oak barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red apples, fresh lemon zest, wildflowers. Fresh and light, flavorful; lemons and limes and sea salt.

PAIRING SUGGESTIONS: French charcuterie; fresh river fish; shellfish

