

DOMAINE MICHEL SARRAZIN ET FILS Bourgogne Rouge Vieilles Vignes

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 in Jambles, at the forest line, 1,020 feet in altitude; plot sits next to *villages*-level Givry vineyard 'Champ Garambey.'

ACE OF VINES FO

AGE OF VINES: 50+ years

WINEMAKING: Hand-harvested. Destemmed and fermented on indigenous yeasts in open-top wooden fermenters. Aged 80% in older Francois Freres oak barrels and 20% tank for 12 months. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of violets, raspberries, a hint of licorice.

Bright, tangy flavors of red plums and black cherries.

PAIRING SUGGESTIONS: French ham or other charcuterie; peppered steak;

soft-rind cheeses

