



## Michel Sarrazin - Les Grognots

Bourgogne - Givry AOP

### The vineyard

Les Sarrazins is a 35-hectare family estate in the heart of the Côte Chalonnaise, a few kilometres west of Givry. Although the origins of the estate date back to the 17th century, its development is more recent, having begun with Michel in the 1960s. They opted for integrated viticulture to limit chemical inputs and soil degradation.

### Wine-making

The two Sarrazin brothers have opted for modern harvesting and vinification techniques, with gentle vinification to enhance the wine's finesse. The wine is aged for 12 to 18 months in barrels made exclusively by the François Frères cooperage in Saint-Romain, adding elegance to the wines.

### Tasting

The colour is yellow with green highlights. The wine is elegant, full-bodied and fresh, with a nose of preserved lemon and a hint of wood. It is rich on the palate, with aromas of toast and vanilla.

Ideal with grilled fish, shellfish platters and winter vegetable terrines. Serve at 12°C.

Grape variety: Chardonnay

Taste and flavour: Lively and dry

Alcohol content : 13

Allergen : Sulfites