



Michel Sarrazin - Les Dracy Bourgogne - Givry AOP

The vineyard

The family estate is located in the heart of the Côte Chalonnaise, a few kilometres west of Givry. Although its origins date back to the 17th century, the estate's development is a recent one, starting with Michel in the 1960s. Today, his sons Guy and Jean-Yves are at the head of a 35-hectare vineyard. The Sarrazin family has opted for integrated viticulture to limit chemical inputs and soil degradation. In the vats and in the cellar, where oak is omnipresent, the vinification and winemaking techniques are gentle, to develop all the finesse and density of Burgundy wines.

The winemaking process

The grapes are destemmed and vinified in temperature-controlled open vats for 28 days. The wine is matured in oak barrels for 12 months.

Tasting

An elegant wine with bright red fruit, a pleasant woodiness and velvety tannins.

Serve at around 15°C with roast and grilled meats, fondue bourguignonne, capon, charcuterie or cheeses such as Brie.

Grape variety: Pinot Noir

Flavour and aroma : Smooth and velvety

Alcohol content : 13.5

Allergens : Sulfites