

SAINT-BRIS SAUVIGNON



👑 APPELLATION

Appellation Village

👑 GRAPE VARIETY

100 % Sauvignon.

👑 SOIL

Clay and limestone.

👑 VINIFICATION

Fermented in stainless steel tanks between 16° and 20°c. Full malolactic fermentation completed.

👑 AGEING

6-8 months in stainless steel.

👑 AVERAGE AGE OF THE VINES

25 years.

👑 YIELD

58 hl/ha.

👑 AGEING

1-3 years.

👑 SERVING TEMPERATURE

Between 7° and 10°C.

SITUATION

The location of the Saint-Bris vineyards allows the Sauvignon grapes to fully express their range of aromas and the minerality of the soils. They are often planted in colder areas in order to enable a slow ripening and therefore the best expression of the vineyards' strong character.

TASTING AND FOOD PAIRINGS

The Saint-Bris 2014 has a pale golden robe with green tints. His nose is intense with notes of exotic fruits and fresh grass. The mouth is more mineral and rich with a pleasant freshness.

Best drunk young, as an aperitif or with goat cheese.

