

# SIMONNET - FEBVRE

Chablis

## SAINT-BRIS SAUVIGNON VIS 2013



👑 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 2013 has a pale golden colour with green highlights. His nose is characterized by aromas of exotic fruits and citrus, freshly cut grass and boxwood. In the mouth it is round and pleasant offering much freshness.

Best drunk young, as an aperitif or with fruit-based deserts.