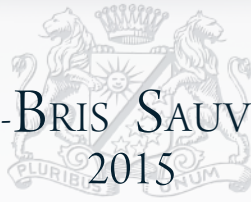


# SIMONNET - FEBVRE

Chablis

## SAINT-BRIS SAUVIGNON 2015



👑 **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 2015 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.