

SIMONNET - FEBVRE

Chablis

SAINT-BRIS SAUVIGNON 2018



👑 **APPELLATION**
Appellation Village

👑 **GRAPE VARIETY**
100% Sauvignon Blanc.

👑 **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 vats.

👑 **AVERAGE AGE OF THE VINES**
25 years

👑 **YIELD**
58 hl/ha

👑 **AGEING**
1 to 3 years.

👑 **SERVING TEMPERATURE**
Between 7° - 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 2018 has a golden color and green reflections. It offers us a powerful and fresh nose. There are very pronounced aromas of exotic fruits and citrus fruits associated with a subtle scent of blackcurrant leaf. This wine has a beautiful structure with a fruity and vegetal aromatic persistence.

Best enjoyed as an aperitif or with fruit-based desserts.

PRESS REVIEWS

Saint-Bris Sauvignon 2018 - James Suckling - 89 points

Saint-Bris Sauvignon 2018 - USA Wine Ratings - August 2021- Bronze Medal