

SAINT-BRIS SAUVIGNON VIS 2023



👑 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 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 desserts.

PRESS REVIEWS

Saint-Bris 2023 - Burgundy Report