

# Saint-Bris Sauvignon

**Grape variety:** 100% Sauvignon Blanc

**Origin & Exposure:** Village of Saint-Bris le Vineux, Northwest exposure

**Terroir:** Portlandian, Jurassic layer, composed of limestone

**Age of the vines:** 30 years

**Planting density:** 7,500 vines per hectare

**Size:** Guyot double

**Yields:** 60 hl/ha

**Cultivation:** Reasoned

**Alcohol:** 12% ABV

## In the Vineyard:

- We practice a reasoned approach to viticulture: sustainable agriculture and HVE level 3. We
- We aim to integrate the vine into its environment, meaning:
  - Ploughing to activate the organic and microbial life of the soil.
  - Partial grassing on certain plots.
  - The use of natural fertilizers and treatments against diseases based on products of natural origin.

## Vinification:

- Mechanical harvesting
- Direct pressing, cold settling
- Natural yeasts. Fermentation at controlled temperature (16-18°C) for the tank. Total alcoholic and malolactic fermentation
- Ageing on fine lees from November to mid-April.
- Fining and filtration before bottling.
- Thermoregulation makes it possible to carry out fermentations at low temperatures in order to develop all aromas. The ageing is 100% stainless steel tank to preserve the freshness and fruitiness of the wine (about 10 months).
- Bottling by us at the Domaine.

## Tasting

With a golden color with green reflections, this very flattering wine expresses itself with notes of white peach and citrus fruit, supported by a minerality that can be distinguished at the back of the mouth.

Drink within 2 to 3 years, Serve at 10 – 12°C

## Pairings

Seafood, shellfish, fish, sweetbreads, goat cheese, green salad with hot goat cheese, but also as an aperitif.

CHABLIS  
**gueguen**  
CELINE FREDERIC

