

# SAINT-BRIS SAUVIGNON



Burgundian exception since it is the only grape Sauvignon in Burgundy. Communal appellation since 2003 (A.O.P), the soil allows him to express himself perfectly.



With a golden color with green highlights this flattering vintage expresses notes of white peach and grapefruit citrus types, supported by a mineral that can be distinguished in back of the



Food pairing: Seafood, shellfish, fish, sweetbreads, goat cheese, green salad warm goat, but also as an aperitif ...



Bottle ageing : 4 years , Enjoy young and fresh.  
Serving: 10°C - 12°C

- Grape variety :** 100% Sauvignon
- Origin & Exposure :** Saint-Bris, North-West Exposure
- Soil :** Portlandien, layer Upper Jurassic composed of limestone
- Age of Vines :** 28 years
- Density of plantation :** 7 500 vines per Hectare
- Pruning :** Guyot simple
- Yields :** 60 hl/ha
- Culture :** Ecological, based on respect for the earth

## WINE MAKING

- Mechanical harvest
- Direct pressing, cold settling and yeast. Controlled fermentation temperature (16-18 ° C) for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April.
- Collage and filtration before bottling.
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine (about 10 months).
- Bottled by us at the Estate
- Alcohol : 12 %

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