

SIMONNET - FEBVRE

Chablis

SAINT-BRIS SAUVIGNON



2022



👑 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.

👑 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

This wine has a pale straw colour and its lively aromas are characterised by the scent of bruised blackcurrant leaves. It also has aromas of exotic fruits, freshly-cut grass and citrus fruits. It has a good structure with a fruity length.

Best drunk young, as an aperitif or with fruit-based deserts.