

SIMONNET - FEBVRE

Chablis

SAINT-BRIS SAUVIGNON



👑 **APPELLATION**
Appellation Village

👑 **GRAPE VARIETY**
100% Sauvignon Blanc

👑 **SOIL**
Portlandian and Kimmeridgian limestone marl.

👑 **VINIFICATION**
Fermented in stainless steel tanks between 16° and 20°C. 100% malolactic fermentation.

👑 **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.