



Saint-Bris Sauvignon Simonnet-Febvre

Vintage	2011
Country of Origin	France
Region	Chablis
Grape varieties	Sauvignon Blanc

Wine description

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 note

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.

Vineyard information

Average vine age	25 years old
Soil composition	Clay and Limestone
Average yield (hl/ha)	58hl/ha
Harvest type	Hand and machine picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	6 to 8 months in stainless steel
Fining/clarification	Yes - Bentonite
Filtration	Yes

