



Louis Latour Agencies



Saint-Bris Sauvignon Simonnet-Febvre

Vintage	2014
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)	58 hl/ha
Harvest type	Hand and machine harvested
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	6 to 8 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	12.5%
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