



Louis Latour Agencies



Saint-Bris Sauvignon Simonnet-Febvre

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| Vintage | 2017 |
| 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

The Saint-Bris 2017 is pale gold in colour with some green tints. The nose is intense with notes of exotic fruits and fresh grass. The mouth is more mineral and rich with a pleasant freshness.

Vineyard information

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| 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

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| Fermentation vessel | Stainless steel tank |
| Fermentation | Full malolactic fermentation |
| Maturation vessel | Stainless steel tank |
| Maturation time | 6 to 8 months |
| Finning/clarification | Yes - Bentonite (mineral) |
| Filtration | Yes |

Wine Analysis

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| Alcohol by volume | 12.5% |
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