



Saint-Bris Sauvignon Simonnet-Febvre

Vintage	2021
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 nose is intense with notes of exotic fruits and hints of citrus. The mouth is more mineral and rich with a pleasant freshness.

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 - ISO 14001 certified

Winemaking information

Fermentation vessel	Stainless steel tanks
Fermentation	Full malolactic fermentation
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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