

Saint-Bris



Description:

Since the 2003 vintage, Saint Bris was justly granted AC status. It is an Auxerre wine which is appreciated for its freshness and appetizing aromas.

It is the only wine in Burgundy which is permitted to be made from Sauvignon grapes.

Serving advice:



Aging: 3 to 5 years. Best drunk when young and fresh.



Serving temperature 10 – 12°C



Food-wine matches: Aperitif, goat's cheese salad...

Technical Sheet:

GRAPE VARIETY : 100% Sauvignon

ORIGIN & EXPOSURE : Village of Saint-Bris-le-Vineux. North-west exposure.

TERROIR : Portlandian: Superior layer of Jurassic soil containing limestone.

AGE OF VINES : 60 years old.

DENSITY OF PLANTATION : 5700 vines per hectare.

PRUNING : Guyot double.

YIELD : 60 hl per hectare.

CULTURE : Ecological, based on the respect of the soil.

WINEMAKING : Pneumatic press. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.