

Saint Bris

Variety

Sauvignon blanc and sauvignon gris

Terroir

Kimmeridgian, with a limestone-clay terroir. North to North-East facing vineyards.

Vine age

25 years

Cultivation

Planting density: 8000 vines/Ha - Pruning method: Guyot simple - Natural grass cover.

Vinification

We harvest the grapes when slightly over ripe to obtain wines of great aromatic complexity. They are machine harvested and then pressed at low pressure, the must is vinified in thermo-regulated inox tanks to control the temperature to ensure the grapes typicity expresses itself. Malolactic fermentation is used to give the wine suppleness.

Tasting note

A golden yellow. Of great aromatic intensity on the nose and in the mouth, with citrus and passion fruit notes. Try as an aperitif, it goes equally well with a sea food platter, or goat's cheese. Serve between 10-12°C. Best drunk between 2 to 3 years.

