



# WILLIAM FEVRE

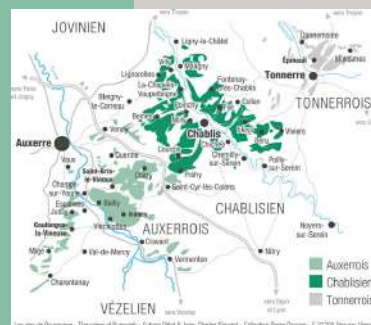
GRANDS VINS DE CHABLIS

## SAINT-BRIS

### VINEYARD

The small village of Saint-Bris produces a wine highly unusual for Burgundy, as it is the only white Burgundy AOC made from Sauvignon Blanc. Saint-Bris is produced in an area of 133 hectares and is characterized by a very aromatic bouquet dominated by notes of exotic fruits and blackcurrant leaves.

- GRAPE VARIETY: Sauvignon
- GROUND OF THE APPELLATION: blend of stones and hard limestone with clay-silt material
- APPELLATION SURFACE: 133 hectares
- ORIENTATION OF THE PARCELS: Northeast to northwest



### TASTING

- TASTING NOTE: Fresh, intense bouquet with asserted blackcurrant bud and boxwood notes. Fresh and round on the palate, with spontaneous expression. A wine with exquisite lightness.
- FOOD/WINE PAIRING: Charcuterie, grilled fish, seafood, oysters.
- PERFECT PAIRING: Avocado/shrimp verrine.
- SERVING TEMPERATURE: Between 8°C to 10°C

### KNOW-HOW

- HARVEST: manual.
- VINIFICATION: Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine. Pre-fermentation maceration for 12 hours to extract the maximum amount of fruit and all the typicity of the Sauvignon blanc grape variety. Brief (1½-2 hours) pneumatic pressing to obtain a gentle separation of the solid and liquid of the grape. Very light static settling of the juice to preserve enough fine lees so that the alcoholic and malolactic fermentations can occur naturally.
- MATURING: 8 to 10 months, in small stainless steel vats to preserve freshness.



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