SIMONNET - FEBVRE
Chablis

SAINT-BRIS SAUVIGNON
2024



APPELLATION
Appellation Village

GRAPE VARIETY
100 % Sauvignon.

SOIL
Clay and limestone.

VINIFICATION
Fermented in stainless steel tanks between 16° and 20°c. Full malolactic fermentation completed.

AGEING
6-8 months in stainless steel.

AVERAGE AGE OF THE VINES
25 years.

YIELD
58 hl/ha.

AGEING
1-3 years.

SERVING TEMPERATURE
Between 7° and 10°C.

SITUATION
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 AND FOOD PAIRINGS
The 2024 Saint-Bris displays a bright, crystal-clear, pale yellow colour with green highlights, promising freshness and vivacity.
The nose is expressive and aromatic, featuring classic Sauvignon notes: cassis bud, boxwood, fresh citrus, lime, and grapefruit. As it opens up, nuances of white flowers and exotic fruits add complexity and vibrant freshness.
On the palate, the attack is lively and crisp. The body is light and elegant, supported by a crisp acidity that delivers balance and drive. Flavours of citrus, fresh fruit, and delicate herbaceous notes build to a clean, fresh, slightly mineral finish with a pleasant persistence.
This 2024 Saint-Bris charms with its aromatic character, freshness, and elegance. It will pair wonderfully with seafood, oysters, grilled fish, fresh summer salads, fresh goat cheese, as well as Asian or Mediterranean cuisine.