



WILLIAM FEVRE  
GRANDS VINS DE CHABLIS

## SAINT-BRIS

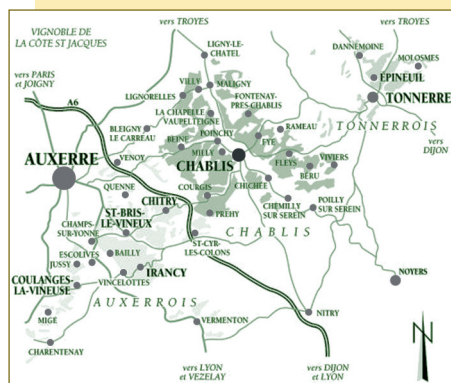
### The Saint-Bris Vineyard

GRAPE VARIETY : 100% Sauvignon blanc.

CHARACTERISTICS OF THE SOIL AND SUBSOIL :

A blend of stones and hard limestone with clay-silt material on a Portlandian and Kimmeridgian base.

### The parcels in the appellation



SURFACE, LOCATION AND EXPOSURE OF THE SAINT-BRIS :

103 hectares on a Portlandian and Kimmeridgian base, oriented northeast to northwest in the commune of Saint-Bris-le-Vineux.

### Production of William Fèvre's Saint-Bris

#### 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.

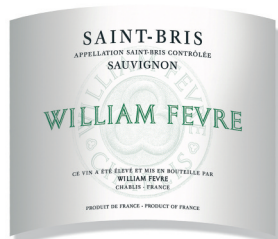
Brief (1½-2 hours) pneumatic pressing to obtain a gentle separation of the solids and liquids of the grape.

Very light static settling of the juice to preserve enough fine lees so that the alcoholic and malolactic fermentations can occur naturally.

#### MATURING

8-10 months, in small stainless steel vats to preserve freshness.

### At table



CHARACTERISTICS OF THE APPELLATION : Fresh, intense bouquet with asserted blackcurrant bud notes. Fresh and silky on the palate, with spontaneous expression. A wine with exquisite lightness. **FOOD-WINE MATCHES :** Charcuterie, grilled fish, seafood (oysters). **SERVING TEMPERATURE :** 8°C-10°C.