

## Château du Val de Mercy

# Saint-Bris Sauvignon

Saint Bris is produced from Sauvignon grapes which give the wine its fruity nose of predominantly citrusy notes. The lightness of the palate makes this a refreshing wine.

**Vineyard location:** On south-easterly facing slopes.

**Vine population:** Sauvignon Blanc – 6000 vine stocks per hectare.

**Average age of vines:** 5 years old.

**Bottle closure:** premium natural cork and capsule

**Wine-growing terroir:** Clay and limestone marl formed in the Kimmeridgian age (late Jurassic) containing many small oyster fossils (*Ostrea virgula*).

**Wine-making techniques:** Cold fermentation takes place in stainless steel vats at controlled temperatures in order to extract the fruit. Malolactic fermentation proceeds at a slow pace giving the wine its finesse.

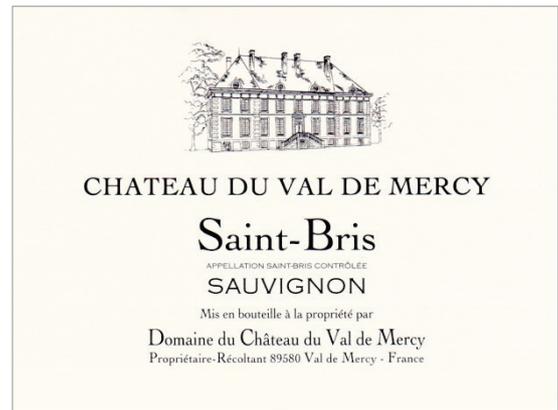
**Tasting notes & ageing potential:** Clear, light gold robe; attractive citrusy bouquet (grapefruit and mandarins); fresh on the attack and generous fruit on the palate. In order to enjoy the citrus aromas fully, our Saint Bris is best enjoyed within three years of harvesting.

**Suggested accompaniments:** This lively-spirited wine is an ideal partner for oysters and other shellfish, while as an aperitif its mineral quality makes it an excellent appetite-whetter. Excelling itself with goat's cheese, the wine's vivacity will also uplift all kinds of fish dishes, in particular smoked salmon.

Also a great choice for spicy curry or saffron-flavoured dishes.

**Recommended serving temperature** 10 to 11°C.

Acidity:	3,5g
Alcohol:	12,7%
Resid. sugar:	1,4g



**Domaine du Château du Val de Mercy**

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