



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.

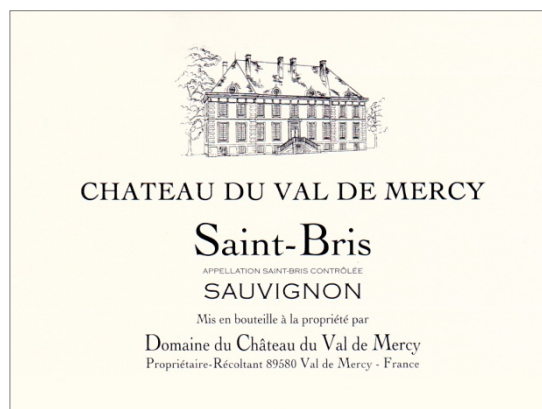
Tasting notes & ageing potential: Clear, light gold robe; attractive citrusy bouquet (grapefruit and mandarins); fresh on the attack and generous fruit on the palate. In order to enjoy the citrus aromas fully, our Saint Bris is best enjoyed within three years of harvesting.

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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