



SAINT-BRIS SAUVIGNON BLANC 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis and Bourgogne. The winery's commitment to the environment is implemented at all levels of the company through programs to produce high quality wine while respecting and protecting people and vineyards by optimizing consumption and reducing carbon footprint.

Sauvignon from Saint-Bris is an oddity in Bourgogne as the only appellation growing this varietal. Its location adjacent to Chablis AOC, between the Yonne and Serein Rivers, gives an aromatic, refreshing wine with minerality that references its neighbor.

VINTAGE NOTES

The 2021 vintage was a heroic effort for a historically low yield (less than 70% of normal) as extreme frost in April resulted in disastrous losses. The vintage ultimately delivered small quantities of elegant, aromatic wines with hallmark tension.

TECHNICAL DETAILS

Appellation: Saint-Bris AOC

Composition: 100% Sauvignon Blanc

Vineyards: representing the entire Saint-Bris AOC

Soil: Middle and Upper Kimmeridgian and Portlandian limestone

Vine Age: 15 years average

Vinification: 100% in stainless steel tanks; no malolactic fermentation

Maturation: 4 months on fine lees in stainless steel tanks

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Inviting floral, herbal and citrus nose; the palate is zesty and vibrant with a refreshing finish. Enjoy as an apéritif, or pair with salads, seafood, charcuterie, poultry and most vegetables.

