

## Saint-Bris

Appellation d'Origine Protégée

Instituted in 2003

Area under production : 178 ha

Harvest : 63 hl/ha.

Situation : In the middle of the wine area of Auxerre near the river Yonne  
Saint-Bris-le-Vineux, Chitry, Irancy, Quenne, Vincelottes

Subsoil : Soils dating from the Jurassic, Portlandian or Kimmeridgian

Grape variety : Sauvignon

Wine making : traditional in stainless steel vat on fine lees, 6-12 months  
12,5% vol.

Our production area : 0,53 ha

Climats : «L'Etang des Pleins de Quenne »



Medals :



Gold Medal – Saint-Bris – Vintage 2023 : Note 88/100

« Light gold hue. Ripe nose layered with fruity accents tinged with mineral and smoky tones. Pleasant attack on the palate, with fruit taking centre stage. The finish is ripe, persistent and enriched by a hint of flint. »

**This dry white wine offers full notes of citrus. Fruity with rich floral aromas. The finish is spicy.**

**Serving temperatures : 12-13°C**

**The wine is drunk young or after several years**

*It can be enjoyed with cold meats, seafood, oysters, mussels, tapas, a dessert with red fruits, cream desserts.*