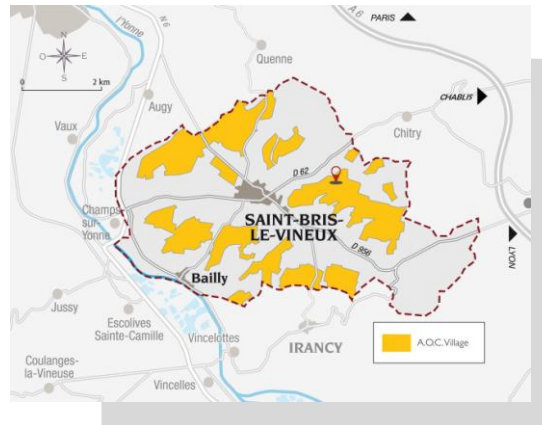




CHABLIS
**JEAN COLLET
& FILS**

Saint - Bris



Soil type :

Saint-Bris, village appellation since 2003, is the only one area of Burgundy Wines Appellation to produce Sauvignon. The vineyard extends over a hundred hectares at the crossroads of Auxerre, Irancy and Chablis.

Saint-Bris-le-Vineux, is a village built with old Burgundy stones, and established over kilometers of extraordinary medieval cellars.

Rich in Jurassic, Kimmeridgian and Portlandian limestones, as in Chablis.

The north exposure gives it an ideal maturity for its fruitiness.

Variety :

100% Sauvignon, unique in Burgundy.

This vigorous grapes variety gives to the bunches, small and ovoid berries.

At maturity, they develop a golden colour.

The grape skin is rather thick and its pulp is melting.

Winemaking & Aging :

Manual harvest in boxes.

Spontaneous alcoholic fermentation in stainless steel tanks.

Aged in Burgundy barrels.

Tasting :

Wine of a light gold color, its liveliness reveals notes of citrus, peach, while remaining on a beautiful minerality. This complexity leads to an ample, floral and tender fruity tinged with a spicy and iodized finish.

Serve chilled as an aperitif 8°C - 10°C and slightly refreshed at 10°C - 12°C.

To enjoy with oysters and crustaceans, fish, spices such as saffron and curry.

This wine will also sublimate your goat cheeses.



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