



Jean-Marc Brocard, Chablis wine
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BROCARD

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SAINT-BRIS 2008



Description

Henceforth recognized by its just value with the obtaining " AC Saint-Bris " since the year 2003, this wine of the Auxerrois is very appreciated for its freshness, its very drinkable and aromatic sides. It has the peculiarity to be the only wine of Bourgogne consisting of Sauvignon.

2008 vintage : First typical nose of Saint Bris, very Sauvignon. More powerful second nose, in the exotic aromas and of box tree. A lively and fruity palate. A very air and crisp wine. Attractive finish.

Wine-making : Pneumatic pressing. Stainless steel fermentation with indigenous yeasts. Ageing in stainless steel vats to preserve the typicity of the soil and the freshness of the fruit. alolactic fermentation completed.

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Best between : 9 to 11°C.
 Ageing potential : 1 to 3 years.

Awards & Prizes

2009 vintage
 86/100 : An expressive and intense nose that is very sauvignon blanc in character leads to textured, racy and crisp flavors that possess pretty good mid-palate fat and a lightly mineral suffused finish. This has personality and will make for good summer sipping. Now. Burghound.com

2007 vintage
 Le *Guide des Grands Vins de France 2009 de Bettane & Desseave* : "Aromatic, nervous, tense. A wine in the true and straight aromas. Pleasant."

Delicious with

For the starters with exotic salads, to be also appreciated on aperitif for its fresh fruit flavours.

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