

SAINT-BRIS 2011

Mont Embrassé

Our Saint-Bris Montembrassé, grown on the limestone terroir bearing this name, is appreciated for its fruity notes, its freshness and its ageing in oak (20% of the production) give it complexity.



COLOUR:
WHITE

VINTAGE:
2011

GRAPE VARIETY:
SAUVIGNON 100 %

YIELD:
50 HL / HA

MATURING:
20% IN OAK BARRELS

TASTING NOTES:
THE NOSE IS FRESH AND EXUBERANT. THE MOUTH CONTINUES IN THE SAME MANNER THE TASTING WITH ITS FRUITY (APRICOT), ALL SUPPORTED BY ITS FRESHNESS AND MINERALITY.

AGING WINE:
3 TO 4 YEARS

SERVING DEGUSTATIONS:
APERITIF, CREAM CHEESE, SEAFOOD.

SERVING TEMPERATURE:
11 À 13°C

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