



Céline and Frédéric Gueguen, of Domaine Céline et Frédéric Gueguen. COURTESY EVO | PHOTO: SEBASTIEN BOLLARD

DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Saint-Bris

curiosité de Bourgogne, White

VINES

TERROIR

The vineyards are based on a Portlandian soil, a layer of Upper Jurassic composed of limestone. In 2003, St-Bris became the only AOC for Sauvignon Blanc in Burgundy. This special terroir makes the uniqueness of this Sauvignon.

LOCATION

The grapes are growing in Saint-Bris le Vineux with a north-west exposure.

IN THE VINEYARD

We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

Surface area of the vineyard : 5 ha - **Age of vines**: 30 ans

VINIFICATION & MATURING

Yield: 60 hL/ha - **Production volume**: 10 000

- Mechanical harvest
- Direct pressing, cold settling, natural yeast, controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate.

Alcohol content : 12,5 % vol.

SERVING & TASTING

With a golden color and green highlights, this flattering vintage expresses notes of white peach and grapefruit citrus types, supported by a mineral in back of the mouth. This vintage also offers notes of blackcurrant buds crushed.

Ageing potential : 2 to 3 years - **Serving** : 10 – 12°C

Perfect with seafood, shellfish, fish, sweetbreads, goat cheese, green salad warm goat.

SPECIFICATIONS

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

