



## SAINT-BRIS 2021

The steep and rocky slopes stretching to the right and left of the Serein are the cradle of a history over one hundred and fifty million years old. A unique Kimmeridgian terroir, an alternation of marl and marly limestone, endows Chablis wines with a mineral character and immense freshness. A typicality that is envied, often imitated but never equalled. As incomparable and admirable as it may be, a terroir can only fully reveal its potential through the work of people. At Domaine William Fèvre, everything is done, regardless of the level of appellation, to express the authenticity of the Chablis terroirs.

### ■ VINEYARD ATTRIBUTES

**Appellation** : AOC Saint-Bris, Bourgogne, Grand Auxerrois, France

The village of Saint-Bris stands out in the Chablis region, with a unique appellation in Burgundy, the only one made from the Sauvignon Blanc grape variety. It extends over 133 hectares, with an orientation from northeast to northwest.

**Terroir** : The soils of the vineyard are a mix of pebbles and hard limestones with a clayey-silty material.

### ■ VINTAGE SUMMARY

The summer-like temperatures caused an early budbreak during the week of March 29, leaving fragile buds exposed. The black frost nights from April 6 onward burned new buds each day. Between April 3 and April 24, temperatures dropped below zero on 17 nights. Despite the implementation of protective measures (sprinkling, candles, and heating cables), the vineyard was severely affected by the frost and struggled to resume growth. A rise in temperatures in June helped make up for the delay. Mid-June flowering was rapid, and growth was vigorous, although the vines were not very fruitful. Prolonged summer rains, along with the effects of the frost, slowed down the ripening of the grapes. Harvesting began on September 17, a reasonable date compared to previous rather early vintages.

### ■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) for a gentle separation between the solid and liquid parts of the grapes. Very light static racking to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally.

### ■ TASTING NOTES

Intense and fresh bouquet with notes of blackcurrant bud and boxwood.  
The palate is fresh and round, with a lovely lightness.



#### TECHNICAL INFORMATION

**Varietals** : Sauvignon 100%