



JEAN-MARC
BROCARD

SAINT-BRIS SAUVIGNON BLANC



This Saint-Bris Sauvignon Blanc captures some of the typical characteristics of Sauvignon, with a touch of grassiness and a strong aromatic presence of citrus oils. There's also a clear resemblance to Chablis in the wine's mineral pungency, like wet rocks with a background hint of sharp cheese. Crisp and full of lively acidity, and carries enough substance to be relatively versatile on the table.

Brand:	Jean-Marc Brocard
Region:	Village of Saint-Bris-le-Vineux
Varietal:	100% Sauvignon
Color:	White
Alcohol:	12.5%
Size:	750ml
Country:	France
Terroir:	Portlandian: Superior layer of Jurassic soil containing limestone
Age of vines:	60 years old
Density:	5700 vines per hectar
Farming:	Ecological based on the respect of the soil.
Temperature:	10-12°C
Winemaking:	Pneumatic press. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.
Wine & Food:	Aperitif, goat's cheese salad

TASTING NOTES: It features a touch of grassiness and has an aromatic presence of citrus fruits but overall, minerality is the name of the game. there's good energy and a clear reference to its proximity to chablis in the wine's crisp acidity and somewhat steely minerality.