



DOMAINE FERRARI

AOP SAINT BRIS

VINEYARD

Planted on a variety of soils (from Portlandian to Kimmeridgian) on the limestone plateaux of the commune of Saint-Bris, the vines are 20 to 30 years old.

WINEMAKING

After a long, gentle pressing and twenty hours of cold settling, fermentation took place at around 16° to 18° Celsius using indigenous yeasts.

AGEING

6 months in stainless steel tanks.

TASTING NOTES

An expressive, fragrant nose with notes of exotic fruit, carried by the freshness of white flowers. Let yourself be seduced by a Sauvignon with a lively, fresh and delicate palate.



GRAPE VARIETY

100% Sauvignon blanc



FOOD PAIRING

Aperitif, Seafood, Goat's cheese, Mixed salad



TEMP

10 - 12°C



AGEING POTENTIAL

2 to 3 years

