





ROBERT GOULLEY Saint-Bris 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 the village of Saint-Bris le Vineux, with a North-west exposure.

IN THE VINEYARD

The vines are 28 years old and give 60 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environnemental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

The vintage 2019 is the result of a sunny weather, which illustrate the white wine of "Bourgogne" freshness.

- Mechanical harvest
- Natural yeast
- Direct pressing, cold settling . 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
- Bottled by us at the Estate.

Alcohol content : 12 % 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 : To be served between 10°C and 12°C, around 3-4 years.

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

SPECIFICATIONS

Other labels : Vegan

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

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