



Domaine Saint Germain

"LA CANNE"

AOC Saint-Bris

It is on the occasion of the grape harvest in 1981 that Christophe Ferrari will fall in love with the noble profession of winegrower. The time to finish his studies and in 1987, he moved to IRANCY as a young winemaker. From now on, this passion will not leave him anymore. Unable to benefit from a family heritage, he works to bring together two small aging farms. Christophe Ferrari currently operates 14 hectares of vineyards in IRANCY SAINT-BRIS and CHABLIS. Concerned about the quality of his wines, Christophe knew how to preserve the traditional methods of vinification like the aging in oak barrels, by associating modern techniques favorable to the improvement of the quality and the hygiene of the wine.

COUNTRY

France

VARIETAL

Sauvignon Blanc

SOIL TYPE

Alluvial soils and Jurassic limestones, including Portlandian and Kimmeridgian.

VINEYARD

Slightly northerly oriented, the Kimmeridgian limestone gives this Sauvignon Blanc its refreshing acidity and minerality.

HARVEST

Manually harvest and grapes are sorted at the entrance of the winery

VINIFICATION

Vinified in stainless steel vats with ambient yeast fermentation and a focus on freshness, then aged on fine lees for 6 months.

TASTING NOTES

This Saint Bris 2018 is characterized by an expressive nose and perfumed notes of citrus, green pineapple, lychee and floral with a lively fresh and delicate mouthfeel chiseled at the attack and with a persistent creaminess on the finish.

Discover the Exceptional

hmercerimports.com