



AOP Saint-Bris

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE SAINT PRIX

## PRESENTATION

Rooted in history since the 15th century, Domaine Saint Prix cultivates 20 hectares of vines today, with 13 hectares devoted to Chardonnay and 7 to Pinot Noir. The Kimmeridgian soils, rich in marine fossils, shape white wines of remarkable precision, with bright acidity, citrus aromas and a saline minerality reminiscent of oyster shell. Pinot Noir, still an uncommon variety in this part of Burgundy, finds here a distinctive and expressive setting. It yields wines of great finesse, combining freshness, silky tannins and a long, fruit-driven finish.

Vinification is carried out in stainless steel tanks to preserve aromatic purity and highlight the character of the terroir. As a defining feature of the estate, this singular focus on red wine production reflects a spirit of curiosity and innovation, offering a refined and unexpected expression within the Chablis landscape.

## VARIETAL

Sauvignon blanc 100%

## LOCATION

The Sauvignon Blanc vines used for this AOP Saint-Bris are located around the village of Saint-Bris-le-Vineux, south of Auxerre, in northern Burgundy. This area, at the crossroads between Chablis and Auxerrois, features gently rolling hills and well-exposed slopes, mainly facing southeast, which promote gradual ripening. The continental climate, with cool nights, helps retain natural acidity, while the vineyard's elevation between 220 and 260 meters brings finesse and tension. Surrounded by forests and limestone hillsides, the environment is ideal for growing aromatic white varieties.

Age of vines: 25 years old

## TERROIR

The terroir of Saint-Bris is based on Kimmeridgian clay-limestone soils, rich in marine fossils and marl, much like neighboring Chablis. Some plots also contain sandy elements that contribute added aromatic complexity. Clay lends structure and depth, while limestone provides purity and mineral tension. This rare terroir in Burgundy gives Sauvignon Blanc a unique expression, combining lively citrus and floral notes with a surprisingly elegant, mineral-driven profile.

## IN THE VINEYARD

Domaine Saint Prix follows sustainable viticultural practices with a strong environmental focus, moving gradually toward organic farming. The soils are worked mechanically without herbicides, and cover crops are used to preserve soil life and prevent erosion. Phytosanitary treatments are minimal and used only when necessary. Pruning is adapted to each plot to manage yields and encourage full ripeness. These meticulous methods ensure healthy grapes and allow the terroir to shine through with authenticity.

## HARVEST

Harvesting is done by hand at dawn to preserve the freshness and aromatic potential of the Sauvignon Blanc grapes. Bunches are carefully sorted and gently transported to the winery to avoid oxidation.

## WINEMAKING

Pressing is slow and gentle, followed by cold settling. Fermentation takes place in temperature-controlled stainless steel tanks at low temperatures to retain varietal character and fruit clarity.

## AGEING

The wine is aged for around 8 months on fine lees, without oak, with occasional stirring depending on the vintage.

## SERVING

Serve between 10 and 12°C

## AGEING POTENTIAL

3 to 5 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

This Saint-Bris shows a pale yellow robe with silvery reflections. The nose is vibrant, combining citrus aromas such as grapefruit and mandarin, with floral touches and a subtle minerality typical of Jurassic soils. On the palate, the wine is dry and crisp, with a lively acidity balanced by a slightly rounded texture. White peach and apricot take the lead, finishing on lingering honeyed and mineral notes.

## FOOD PAIRINGS

This Saint-Bris pairs beautifully with fresh, zesty or herbaceous dishes. Try it with sea bass ceviche with lime and coriander, a crunchy fennel and citrus salad, or a lightly aged goat cheese. For more creative pairings, it also shines with lemon and basil tart, a light lime cheesecake or a savory goat cheese and herb loaf. Its natural tension and aromatic lift make it a perfect partner for both delicate and boldly flavored recipes.

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