

Chablis, Domaine William Fèvre

Burgundy, France



Product code	WF1721WC
Grapes	Chardonnay
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	William Fèvre
Vintage	2021



HVE



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

Producer

Domaine William Fèvre has remained faithful to its tradition of excellence by retaining the purity of terroir and adhering to rigorous and meticulous attention to details in all areas of production. The 78ha of vineyards, separated into 90 parcels offer huge scope for the wines at all levels. Over half of the vineyards are Premier and Grand Cru sites. Two thirds of the domaine have been grown organically since 2006, with biodynamic methods practised since 2010. In 2015 the Domaine was certified with the highest level of HVE. The resulting terroir expression and life in the glass highlights the relevance of these techniques in the vineyard. Cellar Master Didier Séguier uses no oak on his regional Chablis, with just older barrels of over 6 years on the Premier and Grand Cru wines. ***“Minerality is a bit of a Chablis trademark and it shines through with a thousand nuances in each of our wines.”*** Didier Séguier – Cellar Master

Tasting Notes

Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation. Drink with fish dishes, grilled or in a light sauce; various seafood and oysters. Very fresh bouquet with notes of citrus and white fleshed-fruit. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation.

Viticulture

VINEYARD Combining lovely fruitiness with an attractive freshness and characteristic minerality, Chablis is a wine region with global renown. Domaine William Fèvre's vineyards sit on Kimmeridgian subsoil and enjoy ideal exposures for the production of a very fine wine. • **GRAPE VARIETY:** 100% Chardonnay • **SOIL OF CHABLIS:** Chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period, 160-140 million years ago). Located on either side of the Serein River. • **SUBSOIL**

OF CHABLIS: Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis. • SURFACE AND LOCALISATION OF THE APPELLATION: 3 400 hectares stretching from the extension of the Premiers Crus to the neighbouring communes. • SURFACE AND LOCATION OF OUR PARCELS: 46.8 hectares, running on from the Premiers Crus

Winemaking

• HARVEST: Manual • VINIFICATION: Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine. Brief (1½-2 hours) pneumatic pressing to obtain a gentle separation of the solid and liquid parts of the grape. Very light static settling of the juice to preserve enough fine lees so that the alcoholic and malolactic fermentations can occur naturally. The must is run in small stainless steel vats. 5 to 10% of the harvest is vinified in French oak barrels (aged of 6 years in average). • MATURING: 10 to 12 months in stainless steel vats to preserve freshness; maturing of 5 to 10% of the harvest in French oak barrels during 5 to 6 months.

Awards

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