

Chablis Premier Cru Les Lys William Fèvre



Product code	WF2720WC
Grapes	Chardonnay
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	William Fèvre
Vintage	2020



HVE

Tasting Notes

Pale gold with hints of green. Complex bouquet of citrus, minerals and toasted dry fruit. Rich mouth with good mineral structure and lingering aftertaste. Very fine bouquet, combining fruity and floral notes with mineral touches. Soft palate with charming and elegant fruit.

Viticulture

VINEYARD Climat of the Premier Cru Vaillons on the left bank, Les Lys is the historical Premier Cru that formerly belonged to French Royalty. Located on clay soils, its atypical orientation produces delicate wines. • **GRAPE VARIETY:** 100% Chardonnay • **SOIL AND SUBSOIL OF CHABLIS:** Chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period, 160-140 million years ago), rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis. • **SOIL AND SUBSOIL OF THE APPELLATION:** A clay slope on Kimmeridgian subsoil. • **SURFACE AND LOCALISATION OF THE APPELLATION:** 12 hectares on the left bank of the Serein River, to the north of Les Vaillons. • **SURFACE AND LOCATION OF OUR PARCELS:** 0.99 hectare, i.e. 8.3% of the appellation, with an eastern orientation.

Winemaking

KNOW-HOW • 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 into French oak barrels (aged of 6 years in average) for 40 to 50% of the harvest. The remainder is vinified in small stainless steel vats. • **MATURING:** 13 to 14 months, of which 5 to 6 months on fine lees in French oak barrels, for 40 to 50% of the harvest. The end of maturation occurs in small stainless steel



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