TINDAL
WINE MERCHANTS

Chablis Grand Cru Vaudésir, Domaine William Fèvre

Burgundy, France



Product code	WF2022WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	William Fevre
Vintage	2022

HVE

WILLIAM FEVRE
GRANDS VINS DE CHABLIS

Producer

A cornerstone of Chablis, Domaine William Fèvre has played a defining role in establishing the region's reputation for precision and minerality. Its extensive holdings across key climates articulate Chablis as a wine of chalk, tension and clarity rather than weight.

Tasting Notes

Pale gold with hints of green. Very complex bouquet unveiling flavours of black fruit, candied citrus fruit and white flowers. Powerful, racy and rich mouth sustained by a beautiful mineral character. A great bottle full of potential. Fresh, refined aromas of flowers and fruit. On the palate, it is distinguished by particular subtlety: a delicious blend of softness and liveliness. Round and airy, it is very charming from its first youth.

Viticulture

Set in the very heart of the Grand Cru area, Vaudesir has a subtle diversity in exposure. Its steep terrain contains more clay than limestone and produces wines of great finesse and elegance.

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 into French oak barrels (aged of 6 years in average) for 50 to 60% of the harvest. The remainder is vinified in small stainless steel vats. • MATURING: 14 to 15 months, of which 5 to 6 months on fine lees in French oak barrels, for 50 to 60% of the harvest. The

end of maturation occurs in small stainless steel vats

Awards

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