

## Chablis 1er Cru, Vaurorent, Domaine William Fèvre

Burgundy, France



Product code	WF2323WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	William Fèvre
Vintage	2023



HVE



### 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

Pronounced nose of fruit and flowers, with lovely freshness and a few mineral touches. Generous palate with lovely roundness. Drink with fish, seafood and shellfish, grilled or in a cream sauce. Powerful nose, combining aromas of citrus and white-fleshed fruit with a mineral note typical of the appellation. Rich and concentrated, the palate has remarkable freshness and length.

### Viticulture

This Climat is almost an extension of the slopes where the Grands Crus grow, with only a small path separating them. Sitting directly alongside Les Preuses, the proximity to its illustrious neighbours results in powerful, mineral wines.

### 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 40 to 50% of the harvest. The remainder is vinified in small stainless steel vats. •

MATURING: 14 to 16 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 vats.

## Awards

Burghound 92-94

Decanter 95

Jasper Morris 92-94

The world of fine wine 91