

Chablis 1er Cru, Vaulorent, Domaine William Fèvre

Burgundy, France

Product code	WF2320WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	William Fevre
Vintage	2020



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.

Winemaking

Aged for 4-5 months in older French oak barrels