



Chablis, Grand Cru, Bougros, Domaine William Fèvre



Product code	WF1024WC
Grapes	Chardonnay
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	William Fèvre
Vintage	2024



HVE

Tasting Notes

Complex bouquet and dense, robust structure with pleasant roundness. Patience will reap rewards with amazing complexity developing with age. Complex and mineral bouquet, powerful and dense structure with pleasant roundness.

Viticulture

Bougros sits on a very steep slope, with a gradient of more than 30%, facing due south at the foot of the hill. The shallow soil, a mixture of clay and gravel, prevents excessive yields resulting in complex, robust 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 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

Burghound 93-95
Decanter 95
Jasper Morris 92-94