Chablis Grand Cru, 'Les Preuses', Domaine William Fèvre

Burgundy, France

Product code	WF1424WC
Grapes	Chardonnay
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	William Fevre
Vintage	2024

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

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. Floral nose, with fruity aromas enhanced by intense mineral notes and developing lightly smoky touches. Very round on the palate, both full-bodied and refined.

Viticulture

Les Preuses is probably taken from the word "Perreuse" (stone), the name given to the ancient Roman road which ran below the current vineyard. Made for ageing thanks to a dense, compact, clay-rich soil resting on a limestone bed.

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 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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