

Chablis, Grand Cru, Bougros, Domaine William Fèvre

Burgundy, France



Product code	WFO82oWC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	William Fèvre
Vintage	2020



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

Displaying a discreet touch of wood, citrus and oyster shells merging into muscular and robust flavours. Typically rich with minerality for the vintage. Great length. Rich bouquet with intense mineral notes. Full and round, yet firm and massive on the palate.

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. This Climat lies at the very western end of the Grands Crus area, at altitudes ranging from 130 to 170 m on fairly deep marl and clay terrain with a southwest exposure. On the palate, this appellation's wines are often very full and rich.

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 91-94

Jasper Morris 91-94