



Chablis, William Fèvre Burgundy, France



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| Product code | WF1619RF |
| Grapes | Chardonnay |
| Country | FRANCE |
| ABV% | 12.8 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | William Fèvre |
| Vintage | 2019 |



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

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; refined bouquet of citrus and white flowers entwined with a light mineral touch. Fresh, rich mouth balanced by good freshness.

Winemaking

8-10 months in stainless steel vats