



WILLIAM FEVRE

GRAND VIN BLANC

## CHABLIS 2024

The steep and rocky slopes stretching to the right and left of the Serein are the cradle of a history over one hundred and fifty million years old. A unique Kimmeridgian terroir, an alternation of marl and marly limestone, endows Chablis wines with a mineral character and immense freshness. A typicity that is envied, often imitated but never equalled. As incomparable and admirable as it may be, a terroir can only fully reveal its potential through the work of people. At Domaine William Fèvre, everything is done, regardless of the level of appellation, to express the authenticity of the Chablis terroirs.

### VINEYARD ATTRIBUTES

**Appellation** : AOC Chablis, Bourgogne, Chablis, France

The vines located in the Chablis appellation are situated on a Kimmeridgian subsoil and benefit from an ideal exposure, providing conditions conducive to the production of a great wine.

**Terroir** : The appellation extends on both sides of the Serein River, on a soil composed of Kimmeridgian marl and clayey limestone. The subsoils are rich in minerals and fossilized oysters, giving the distinctive mineral character to Chablis wines.

### VINTAGE SUMMARY

2024 was a vintage that left a lasting impression. After a particularly mild February, March continued to be mild with very wet conditions. April brought two nights of frost and a first episode of hail, which was not serious. A very heavy hailstorm struck the Chablis vineyards on 1 May, severely affecting the left bank. May and June saw very fluctuating temperatures, which slowed down flowering, while alternating rain and thunderstorms led to high mildew pressure. Hail struck again at the end of July, giving way to a drier and warmer August. September began mildly, allowing the grapes to ripen. The harvest began on 20 September in good conditions. The quality was there, but this succession of climatic hazards had a significant impact on volumes.

### WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) for a gentle separation between the solid and liquid parts of the grapes. Very light static racking to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. Aging for 10 to 12 months in small stainless steel tanks to maintain freshness.

### TASTING NOTES

Fresh and elegant bouquet opening with notes of citrus, white-fleshed fruits, and flowers. The palate is both fresh and supple, supported by a beautiful minerality.

#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%

**Alcohol content** : 12,5 % vol.

