



GRAND CRU VALMUR DOMAINE 2019

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 Grand Cru Valmur, Bourgogne, Chablis, France

Appellation of 10,5 hectares in the midst of the Grands Crus. It forms a valley adjacent to that of Vaudésir, with its tip connecting to Les Clos. Its terroir is divided into two sections, on either side of the chemin de la fontaine Sainte Vaubourg. Its shape resembles that of a small valley, which is where the name Valmur comes from.

Terroir : The clay-limestone soils are deeper and brown at the bottom, whereas at the top they are lean and white. At the summit of Valmur, the marly vein outcrops. A plot of 1.15 hectares, representing 9% of the total appellation, is exposed to the south/southeast.

■ VINTAGE SUMMARY

The beginning of the year was marked by very little rainfall, particularly in February. After a mild winter, budburst occurred around 25 March, 8 days earlier than the average for the last 20 years. At the beginning of April, frost episodes as low as -4°C were recorded in Chablis without causing any damage. May continued to be cool, with a hailstorm on the 8th and cold mornings (0 to 2°C) accompanied by strong winds around mid-May. The weather began to warm up from 22 May onwards, and the first flowers appeared at the beginning of June in the Grands Crus. The summer that followed was hot and dry, with several heatwaves. The old vines with well-established root systems fared better than the younger plants, which suffered from the weather conditions. Rain did not arrive until the end of the harvest. The harvest began on 11 September in very hot weather. The grapes were a lovely golden colour, rather small, with excellent ripeness and good acidity.

■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short-duration pneumatic pressing (1.5 to 2 hours) for a delicate separation between the solid and liquid parts of the grapes. The vinifications are carried out in stainless steel vats. Aging lasts 18 months, including 5 to 6 months on fine lees in French oak barrels for 40% of the blend. The aging process finishes in small stainless steel tanks.

■ TASTING NOTES

Charming bouquet with surprising fruitiness and a good mineral presence. The powerful and robust palate is elegant and round.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%