



# DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

## GRAND CRU LES PREUSES DOMAINE 2023

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 Preuses, Bourgogne, Chablis, France

Appellation of 11.44 hectares located on the heights of the Côte des Grands Crus. Its name likely originates from a deformation of the word "perreuse" (stone), which referred to the old Roman road that passed at the foot of the current terroir. The wines are long and elegant.

**Terroir** : The soil is composed of dense and compact clay resting on a limestone slab, making it a Grand Cru with exceptional aging potential. The plots cover 2.55 hectares, representing 22% of the total appellation, with a southwest exposure for the northernmost plots and south/southeast for the others.

### ■ VINTAGE SUMMARY

The 2023 vintage was characterized by a mild and dry winter, followed by frosts in April, with no major impact on the vines. After a hot and dry month of May, storms in June led to a high but well-managed health pressure by the estate's teams. During the summer, alternating heat and rainfall accelerated the ripening of the grapes despite a veraison slowed by the lack of water in August. The harvest, which began in early September under high temperatures, yielded generous volumes with excellent health conditions.

### ■ 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 19 months, including 5 to 6 months on fine lees in French oak barrels for 35% of the blend. The aging process finishes in small stainless steel tanks.

### ■ TASTING NOTES

Floral nose with fruit aromas enhanced by intense mineral notes evolving into slightly smoky touches. The palate is notably round, both robust and refined.



#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%