

PREMIER CRU MONTMAINS DOMAINE 2022

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 Premier Cru Montmains, Bourgogne, Chablis, France
Appellation of 118 hectares on the left bank of the Serein, on very well-oriented lands but very sensitive to frost. The Premier Cru Montmains has a distinct typicity linked to its very stony terroir, which gives the wine very pronounced mineral aromas, with extraordinary power and excellent aging potential.

Terroir : Fairly deep soils over an airy Kimmeridgian subsoil, with a mix of marl and clays. The plots cover 3.89 hectares, oriented southeast, located in the lieux-dits Montmains, Butteaux and Forêt, and are very representative of this Premier Cru.

VINTAGE SUMMARY

After a relatively mild and very dry winter, the vine began to bud in the last week of March. Fortunately, at the end of March, just before the first frosts, the vintage showed a few days' delay compared to the average of the past 20 years. Despite the frost and cold, we observe a good emergence of clusters. Flowering took place at the end of May under excellent conditions, with little shatter or millerandage. The vine caught up and now shows a 10-day advance. August 31 marks the beginning of the harvest with all the teams. The sanitary condition is perfect, the skins are thick, and the grapes are pulpy with a good juice yield.

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 (1h30 to 2h00) for a delicate separation between the solid and liquid parts of the grapes. Very light static settling to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. 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 30% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Structured, nervy and mineral wine with good length on the palate. Very precise and fresh, it shows exemplary concentration.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%