

# CHABLIS GRAND CRU LES CLOS DOMAINE 2025

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 Les Clos, Bourgogne, Chablis, France
The appellation, located to the south of the Côte des Grands Crus, covers 26.04 hectares oriented due south. It is the largest and most famous of the Grands Crus, and is the historical heart of the Chablis vineyard.

**Terroir** : Rocky lands. Very white, dense, and deep clays, mixed with a conglomerate of fossils and stones. The limestone compressions located 80 cm deep give this Grand Cru its aromas and spices in its youth. The plots cover 4.11 hectares, representing 16% of the total appellation, with a southern exposure, full sunlight, and plots located on the heights of the appellation.

## 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 20 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.

TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%