



# DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

## GRAND CRU VAUDÉSIR 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 Vaudésir, Bourgogne, Chablis, France

Appellation of 15,4 hectares located between Valmur and Les Preuses, with a dual exposure: the northern part, very well-oriented to the south, and the southern part oriented to the west. This climate produces wines full of finesse and elegance.

**Terroir** : Very steep terrain, more clayey than calcareous. A plot of 1.20 hectares, representing 8% of the total appellation, is entirely south-facing.

### ■ 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

Fresh and refined nose with floral and fruity fragrances.

On the palate, it stands out with particular subtlety: a delightful blend of nervosity and softness. Airy and round, it is very charming from a young age.

#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%

