GRAND CRU VALMUR 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 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 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 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%