GRAND CRU BOUGROS "CÔTE BOUGUEROTS" DOMAINE 2024

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 Bougros, Bourgogne, Chablis, France
Appellation of 12.62 hectares at the western tip of the Côte des Grands Crus. With a very steep slope of more than 30%, this Bougros terroir benefits from a south-facing exposure at the foot of the hillside, maximizing solar radiation. The appellation produces complex and vigorous wines.

Terroir : A mix of clay and stones, over a shallow soil. This terroir structure naturally limits the vigor of the vines and, consequently, the yields of the plots. The plots cover 6.23 hectares, representing 49% of the total appellation, including 2.11 hectares in "Côte Bouguerots" with a due south exposure at the foot of the slope.

VINTAGE SUMMARY

2024 was a vintage that left a lasting impression. After a particularly mild February, March continued to be mild with very wet conditions. April brought two nights of frost and a first episode of hail, which was not serious. A very heavy hailstorm struck the Chablis vineyards on 1 May, severely affecting the left bank. May and June saw very fluctuating temperatures, which slowed down flowering, while alternating rain and thunderstorms led to high mildew pressure. Hail struck again at the end of July, giving way to a drier and warmer August. September began mildly, allowing the grapes to ripen. The harvest began on 20 September in good conditions. The quality was there, but this succession of climatic hazards had a significant impact on volumes.

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 40% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Complex and mineral bouquet, with a powerful and dense structure, accompanied by a pleasant roundness.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 12,5 % vol.