

PREMIER CRU MONTMAINS 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 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, oriented southeast, are located in the lieux-dits Montmains, Butteaux and Forêt, and are very representative of this Premier Cru.

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.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 12.5 % vol.