



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

PREMIER CRU VAULORENT 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 Premier Cru Vaulorent, Bourgogne, Chablis, France

Appellation of 17 hectares on the right bank of the Serein, in the exact continuation of the Grands Crus slope, separated by a simple path from the Grand Cru Les Preuses, the appellation produces powerful and mineral wines.

Terroir : Marl with fairly deep soils. The plots cover 3.63 hectares, representing 21.35% of the Vaulorent appellation, oriented from southeast to southwest.

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

TASTING NOTES

Powerful nose combining citrus aromas and white-fleshed fruit with a typical mineral note of the appellation. Rich and concentrated, the palate offers remarkable freshness and length.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

