



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

GRAND CRU LES PREUSES DOMAINE 2020

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 Preuses, Bourgogne, Chablis, France

Appellation of 11.44 hectares located on the heights of the Côte des Grands Crus. Its name likely originates from a deformation of the word "perreuse" (stone), which referred to the old Roman road that passed at the foot of the current terroir. The wines are long and elegant.

Terroir : The soil is composed of dense and compact clay resting on a limestone slab, making it a Grand Cru with exceptional aging potential. The plots cover 2.55 hectares, representing 22% of the total appellation, with a southwest exposure for the northernmost plots and south/southeast for the others.

VINTAGE SUMMARY

After a mild and wet winter, we observed an historically early bud break mid-March. It was followed by a very cold, dry, and windy period at the end of March, with frosty nights, which fortunately didn't impact our vineyards. This episode was followed by high temperatures, particularly in April, which accelerated vine growth. In the later-ripening areas, flowering finished around May 28-30. After a wet June, July turned very dry with two heatwaves at the end of July and the beginning of August, causing sunburn on the most exposed grape clusters. The alternation of heat and light rain in early August accelerated ripening, allowing harvest to begin on August 25.

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

Floral nose with fruit aromas enhanced by intense mineral notes evolving into slightly smoky touches. The palate is notably round, both robust and refined.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

