

CHABLIS GRAND CRU BOUGROS DOMAINE 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 Grand Cru Bougros, Bourgogne, Chablis, France
The appellation covers 12.62 hectares at the western end of the Grands Crus terroir, at an altitude ranging from 130 to 170 meters, with a southwest orientation. The wines of this appellation always exhibit a very rich and smooth mouthfeel.

Terroir : Rather deep soil of marl and clay, deeper than in "Côte Bouguerots." The plot covers 6.23 hectares, representing 49% of the total appellation, including 4.12 hectares in Bougros.

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. Fermentation carried out in stainless steel vats, followed by 19 months of aging in French oak barrels for 30% of the batch, including 6 months on fine lees. The aging process finishes in small stainless steel tanks.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%