



GRAND CRU VALMUR DOMAINE 2018

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 Valmur, Bourgogne, Chablis, France

Appellation of 10,5 hectares in the midst of the Grands Crus. It forms a valley adjacent to that of Vaudésir, with its tip connecting to Les Clos. Its terroir is divided into two sections, on either side of the chemin de la fontaine Sainte Vaubourg. Its shape resembles that of a small valley, which is where the name Valmur comes from.

Terroir : The clay-limestone soils are deeper and brown at the bottom, whereas at the top they are lean and white. At the summit of Valmur, the marly vein outcrops. A plot of 1.15 hectares, representing 9% of the total appellation, is exposed to the south/southeast.

■ VINTAGE SUMMARY

Winter brought particularly contrasting weather, with abundant rain in January and dry cold in February. Budbreak occurred in mid-April, followed by very rapid vegetative growth, encouraged by warm and dry weather. After harmless frosts in early May, flowering was quick and uniform at the end of May. Summer brought heat and sunshine, with occasional rain in August that promoted the ripening of the berries. Harvest began on September 3, with an exceptional state of health. 2018 offered us beautiful golden grapes of excellent maturity, with generous yields.

■ 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 18 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

Charming bouquet with surprising fruitiness and a good mineral presence.
The powerful and robust palate is elegant and round.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%