

CHABLIS PREMIER CRU MONTÉE DE TONNERRE 2022

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 Montée de Tonnerre, Bourgogne, Chablis, France
An appellation of 43 hectares on the right bank of the Serein, extending from the Grands Crus Les Clos and Blanchot. With a geological structure similar to the Grands Crus and a very good exposure, this terroir ranks among the greatest of the Premiers Crus.

Terroir : With a soil composed of white stones, low in gravel and shallow, similar to the Grands Crus, and a beautiful exposure, this terroir is among the best of the Premier Crus.

VINTAGE SUMMARY

After a relatively mild and very dry winter, the vine began to bud in the last week of March. Fortunately, at the end of March, just before the first frosts, the vintage showed a few days' delay compared to the average of the past 20 years. Despite the frost and cold, we observe a good emergence of clusters. Flowering took place at the end of May under excellent conditions, with little shatter or millerandage. The vine caught up and now shows a 10-day advance. August 31 marks the beginning of the harvest with all the teams. The sanitary condition is perfect, the skins are thick, and the grapes are pulpy with a good juice yield.

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 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

Complex bouquet with floral and fruity aromas and intense mineral notes.
Robust palate in its youth, evolving towards subtlety and elegance after a few years.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%