



# DOMAINE WILLIAM FEVRE

—  
GRAND VIN DE CHABLIS

## CHABLIS DOMAINE 2024

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, Bourgogne, Chablis, France

The vines located in the Chablis appellation are situated on a Kimmeridgian subsoil and benefit from an ideal exposure, providing conditions conducive to the production of a great wine.

**Terroir** : The appellation extends on both sides of the Serein River, on a soil composed of marl and clayey limestone. The subsoils are rich in minerals and fossilized oysters, giving the distinctive mineral character to Chablis wines. The estate covers 46.8 hectares, located in the extension of the Premier Crus.

### ■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) for a gentle separation between the solid and liquid parts of the grapes. Very light static racking to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. The musts are placed in small stainless steel tanks. 5 to 10% of the cuvée is vinified in French oak barrels (averaging 6 years old). Aging for 10 to 12 months in small stainless steel tanks to maintain freshness, and 5 to 10% in French oak barrels for 5 to 6 months.

### ■ TASTING NOTES

A bouquet of great refinement, evolving with notes of citrus, white-fleshed fruit, and flowers. Fresh and supple, this wine is marked by mineral notes, typical of the appellation.

#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%

**Alcohol content** : 12,5 % vol.

