



GRAND CRU LES PREUSES DOMAINE 2019

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

The beginning of the year was marked by very little rainfall, particularly in February. After a mild winter, budburst occurred around 25 March, 8 days earlier than the average for the last 20 years. At the beginning of April, frost episodes as low as -4°C were recorded in Chablis without causing any damage. May continued to be cool, with a hailstorm on the 8th and cold mornings (0 to 2°C) accompanied by strong winds around mid-May. The weather began to warm up from 22 May onwards, and the first flowers appeared at the beginning of June in the Grands Crus. The summer that followed was hot and dry, with several heatwaves. The old vines with well-established root systems fared better than the younger plants, which suffered from the weather conditions. Rain did not arrive until the end of the harvest. The harvest began on 11 September in very hot weather. The grapes were a lovely golden colour, rather small, with excellent ripeness and good acidity.

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%