



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

GRAND CRU BOUGROS "CÔTE BOUGUEROTS" DOMAINE 2023

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

Appellation of 12.62 hectares at the western tip of the Côte des Grands Crus. With a very steep slope of more than 30%, this Bougros terroir benefits from a south-facing exposure at the foot of the hillside, maximizing solar radiation. The appellation produces complex and vigorous wines.

Terroir : A mix of clay and stones, over a shallow soil. This terroir structure naturally limits the vigor of the vines and, consequently, the yields of the plots. The plots cover 6.23 hectares, representing 49% of the total appellation, including 2.11 hectares in "Côte Bouguerots" with a due south exposure at the foot of the slope.

VINTAGE SUMMARY

The 2023 vintage was characterized by a mild and dry winter, followed by frosts in April, with no major impact on the vines. After a hot and dry month of May, storms in June led to a high but well-managed health pressure by the estate's teams. During the summer, alternating heat and rainfall accelerated the ripening of the grapes despite a veraison slowed by the lack of water in August. The harvest, which began in early September under high temperatures, yielded generous volumes with excellent health conditions.

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 40% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Complex and mineral bouquet, with a powerful and dense structure, accompanied by a pleasant roundness.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

