



PREMIER CRU MONT DE MILIEU DOMAINE 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 Mont de Milieu, Bourgogne, Chablis, France

This 34-hectare appellation derives its name from "Mont de Lieu," which corresponds to a separation between Burgundy and Champagne, as evidenced by a boundary marker between the two Duchies at the top of the hill. This terroir benefits from a higher average temperature and longer sunlight exposure compared to other Premier Crus.

Terroir : The soil is composed of clay-limestone. The plot, which is 0.55 hectares and oriented due south like the Grands Crus, was planted in 1963.

■ 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 musts are placed in French oak barrels (on average 6 years old) for 40 to 50% of the blend. The remainder is vinified in small stainless steel tanks. Aging lasts 14 to 16 months, including 5 to 6 months on fine lees in French oak barrels for 50% of the blend. The aging process finishes in small stainless steel tanks.

■ TASTING NOTES

A wine of great minerality.

Fine and powerful, it offers a remarkable length on the palate. With age, it develops aromas of candied fruits, hazelnuts, and some toasted notes.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%