

CHABLIS PREMIER CRU BEAUROY 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 Premier Cru Beauroy, Bourgogne, Chablis, France
One of the main Premier Cru on the left bank, the Beauroy terroir extends over Chablis and several surrounding communes on clay-limestone soils. Very typical of Chablis and with good aging potential, the wines offer great finesse.The appellation covers 37 hectares, including 16 on the Troësmes locality.

Terroir : The soils and subsoils are of clay-limestone nature. The plots cover 1.12 hectares and are part of Troësmes, oriented south/southeast. The place known as Troësmes was one of the first terroirs to produce Premier Crus and is considered the best-oriented for producing Beauroy.

VINTAGE SUMMARY

2024 was a vintage that left a lasting impression. After a particularly mild February, March continued to be mild with very wet conditions. April brought two nights of frost and a first episode of hail, which was not serious. A very heavy hailstorm struck the Chablis vineyards on 1 May, severely affecting the left bank. May and June saw very fluctuating temperatures, which slowed down flowering, while alternating rain and thunderstorms led to high mildew pressure. Hail struck again at the end of July, giving way to a drier and warmer August. September began mildly, allowing the grapes to ripen. The harvest began on 20 September in good conditions. The quality was there, but this succession of climatic hazards had a significant impact on volumes.

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 18 months, including 5 to 6 months on fine lees in French oak barrels for 25% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Fine and subtle bouquet with beautiful mineral and floral notes.
A well-balanced palate between richness, nervosity, and vigor.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 12,5 % vol.