



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

GRAND CRU VAUDÉSIR DOMAINE 2020

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 Vaudésir, Bourgogne, Chablis, France

Appellation of 15,4 hectares located between Valmur and Les Preuses, with a dual exposure: the northern part, very well-oriented to the south, and the southern part oriented to the west. This climate produces wines full of finesse and elegance.

Terroir : Very steep terrain, more clayey than calcareous. A plot of 1.20 hectares, representing 8% of the total appellation, is entirely south-facing.

VINTAGE SUMMARY

After a mild and wet winter, we observed an historically early bud break mid-March. It was followed by a very cold, dry, and windy period at the end of March, with frosty nights, which fortunately didn't impact our vineyards. This episode was followed by high temperatures, particularly in April, which accelerated vine growth. In the later-ripening areas, flowering finished around May 28-30. After a wet June, July turned very dry with two heatwaves at the end of July and the beginning of August, causing sunburn on the most exposed grape clusters. The alternation of heat and light rain in early August accelerated ripening, allowing harvest to begin on August 25.

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

Fresh and refined nose with floral and fruity fragrances.

On the palate, it stands out with particular subtlety: a delightful blend of nervosity and softness. Airy and round, it is very charming from a young age.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 12,5 % vol.

