



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

PREMIER CRU MONTÉE DE TONNERRE 2017

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 Montée de Tonnerre, Bourgogne, Chablis, France

An appellation of 43 hectares on the right bank of the Serein, extending from the Grands Crus Les Clos and Blanchot. With a geological structure similar to the Grands Crus and a very good exposure, this terroir ranks among the greatest of the Premiers Crus.

Terroir : With a soil composed of white stones, low in gravel and shallow, similar to the Grands Crus, and a beautiful exposure, this terroir is among the best of the Premier Crus.

VINTAGE SUMMARY

The year began with cold, dry, and sunny weather, with an early budbreak in March caused by a surge in temperatures. In April, morning frosts affected all areas of the vineyard, particularly those on the right bank. The return of warm weather in May allowed for a rapid and uniform flowering. However, from July onwards, the weather became more variable, with rain and hail. A heatwave in late August accelerated ripening before autumn arrived abruptly, bringing cooler, greyer, and sometimes rainy conditions. Harvesting began on September 4, with grapes of excellent quality.

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 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

Complex bouquet with floral and fruity aromas and intense mineral notes.

Robust palate in its youth, evolving towards subtlety and elegance after a few years.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

