



## CHABLIS PREMIER CRU 2019

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, Bourgogne, Chablis, France

Exclusively sourced from Premier Cru-classified parcels, this refined white wine stands out for both its power and its delicate, airy palate.

**Terroir** : In Chablis, the thick layer of limestone marl contains countless fossilized oyster shells. This subsoil, known as Kimmeridgian, imparts Chablis wines with their distinctive character, a combination of richness and minerality, making them a global benchmark.

### ■ VINTAGE SUMMARY

The beginning of the year was marked by very little rainfall, particularly in February. After a mild winter, budburst occurred around 25 March, 8 days earlier than the average for the last 20 years. At the beginning of April, frost episodes as low as -4°C were recorded in Chablis without causing any damage. May continued to be cool, with a hailstorm on the 8th and cold mornings (0 to 2°C) accompanied by strong winds around mid-May. The weather began to warm up from 22 May onwards, and the first flowers appeared at the beginning of June in the Grands Crus. The summer that followed was hot and dry, with several heatwaves. The old vines with well-established root systems fared better than the younger plants, which suffered from the weather conditions. Rain did not arrive until the end of the harvest. The harvest began on 11 September in very hot weather. The grapes were a lovely golden colour, rather small, with excellent ripeness and good acidity.

### ■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping that might compromise the wine's quality. Pneumatic pressing of short duration (1.5 to 2 hours) ensures a gentle separation of the solid and liquid parts of the grapes. Very light static settling is employed to retain sufficient fine lees, allowing alcoholic and malolactic fermentations to proceed naturally. The must is placed in French oak barrels (averaging six years old) for 40 to 50% of the cuvée, with the remainder fermented in small stainless steel tanks.

### ■ TASTING NOTES

Pale gold color with green highlights.

Expressive bouquet featuring notes of lemon and white flowers, combined with a pronounced minerality. A highly aromatic palate that is both rich and fresh. A faithful expression of the Chablis terroir.



#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%