



## PETIT CHABLIS 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 Petit Chablis, Bourgogne, Chablis, France

The Petit Chablis appellation allows for a first step into the world of great Chablis wines. The subsoil, Portlandian, is somewhat different from the other Chablis appellations. However, it retains the Chablisien style with great and beautiful freshness on the palate.

**Terroir** : The soils of the vineyard are a mix of pebbles and hard limestones with a clayey-silty material.

### ■ VINTAGE SUMMARY

After a relatively mild and very dry winter, the vines began to bud in the last week of March. Fortunately, the vintage was a few days later than the average for the last 20 years, because the vineyards were hit by heavy frosts at the beginning of April. Cluster counts showed that the bunches were emerging well despite the frost and cold. Flowering took place in the second half of May, in excellent conditions, with little shatter and millerandage. The bunches grew very quickly and the vines were now 10 days ahead of schedule. August 31st marked the start of the harvest with all the teams. The grapes were in perfect health, pulpy with nice skins and a good juice yield. Alcoholic fermentation took place fairly quickly (10 to 15 days) and malolactic fermentation finished at the beginning of January.

### ■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) for a gentle separation between the solid and liquid parts of the grapes. Very light static racking to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. Aging for 8 to 10 months in small stainless steel tanks to maintain freshness.

### ■ TASTING NOTES

The bouquet is distinguished by great freshness, revealing fruity, floral, and mineral notes. A light and lively wine.



#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%