



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 vine began to bud in the last week of March. Fortunately, at the end of March, just before the first frosts, the vintage showed a few days' delay compared to the average of the past 20 years. Despite the frost and cold, we observe a good emergence of clusters. Flowering took place at the end of May under excellent conditions, with little shatter or millerandage. The vine caught up and now shows a 10-day advance. August 31 marks the beginning of the harvest with all the teams. The sanitary condition is perfect, the skins are thick, and the grapes are pulpy with a good juice yield.

■ 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%