

CHABLIS PREMIER CRU 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 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

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 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%