



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

GRAND CRU BOUGROS DOMAINE 2015

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 Grand Cru Bougros, Bourgogne, Chablis, France

The appellation covers 12.62 hectares at the western end of the Grands Crus terroir, at an altitude ranging from 130 to 170 meters, with a southwest orientation. The wines of this appellation always exhibit a very rich and smooth mouthfeel.

Terroir : Rather deep soil of marl and clay, deeper than in "Côte Bouguerots." The plot covers 6.23 hectares, representing 49% of the total appellation, including 4.12 hectares in Bougros.

VINTAGE SUMMARY

The beginning of the year was marked by a mild winter, followed by a cold spell in February and early March. Budburst occurred as early as 12 April, encouraged by the first spring warmth, although the period remained unstable with alternating summer-like temperatures and frosts until the end of May. From 2 June, heat settled in permanently: flowering began quickly and progressed evenly thanks to optimal conditions. Summer was hot and dry, with a significant rainfall deficit in June and July, causing water stress, particularly for young vines. A few welcome showers appeared in mid-August, followed by a hailstorm on 31 August that affected yields without compromising sanitary quality. September was cooler than usual, which favoured grape ripening. Harvesting started on 3 September with the parcels hit by hail, then continued with grapes of exceptional 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 (1.5 to 2 hours) for a delicate separation between the solid and liquid parts of the grapes. Fermentation carried out in stainless steel vats, followed by 19 months of aging in French oak barrels for 30% of the batch, including 6 months on fine lees. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Rich bouquet with intense mineral notes.

The palate is ample, round, firm and massive altogether.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

