



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

PREMIER CRU MONTÉE DE TONNERRE DOMAINE 2023

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 Montée de Tonnerre, Bourgogne, Chablis, France

An appellation of 43 hectares on the right bank of the Serein, extending from the Grands Crus Les Clos and Blanchot. With a geological structure similar to the Grands Crus and a very good exposure, this terroir ranks among the greatest of the Premiers Crus.

Terroir : With a soil composed of white stones, low in gravel and shallow, similar to the Grands Crus, and a beautiful exposure, this terroir is among the best of the Premier Crus. Our plots cover 2.24 hectares oriented southeast, south, and west, located in the lieux-dits Pied d'Aloue, Chapelot, and Côte de Bréchain.

■ VINTAGE SUMMARY

The 2023 vintage was characterized by a mild and dry winter, followed by frosts in April, with no major impact on the vines. After a hot and dry month of May, storms in June led to a high but well-managed health pressure by the estate's teams. During the summer, alternating heat and rainfall accelerated the ripening of the grapes despite a veraison slowed by the lack of water in August. The harvest, which began in early September under high temperatures, yielded generous volumes with excellent health conditions.

■ 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 (1h30 to 2h00) for a delicate separation between the solid and liquid parts of the grapes. Very light static settling to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. The vinifications are carried out in stainless steel vats. Aging lasts 19 months, including 5 to 6 months on fine lees in French oak barrels for 35% of the blend. The aging process finishes in small stainless steel tanks.

■ TASTING NOTES

Complex bouquet with floral and fruity aromas and intense mineral notes.

Robust palate in its youth, evolving towards subtlety and elegance after a few years.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

