



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

GRAND CRU LES CLOS 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 Grand Cru Les Clos, Bourgogne, Chablis, France

The appellation, located to the south of the Côte des Grands Crus, covers 26.04 hectares oriented due south. It is the largest and most famous of the Grands Crus, and is the historical heart of the Chablis vineyard.

Terroir : Rocky lands. Very white, dense, and deep clays, mixed with a conglomerate of fossils and stones. The limestone compressions located 80 cm deep give this Grand Cru its aromas and spices in its youth. The plots cover 4.11 hectares, representing 16% of the total appellation, with a southern exposure, full sunlight, and plots located on the heights of the appellation.

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 (1.5 to 2 hours) for a delicate separation between the solid and liquid parts of the grapes. The vinifications are carried out in stainless steel vats. Aging lasts 20 months, including 5 to 6 months on fine lees in French oak barrels for 40% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Bouquet of remarkable complexity, blending fruity, floral, and spicy notes with great minerality. The palate is structured, opening with age to reveal powerful and generous wines.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

