



WILLIAM FEVRE

GRAND VIN BLANC

PREMIER CRU VAILLONS 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 Vaillons, Bourgogne, Chablis, France

An appellation of 129 hectares located on the left bank of the Serein. On the Côte des Vaillons, there are eight different named vineyards that can claim this appellation.

Terroir : Here, the soil is more calcareous than clayey, resting on hard, compact, and highly fractured Portlandian limestone (a soil layer covering the Kimmeridgian).

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 could alter the quality of the wine. Short 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 proceed naturally. The must is placed in French oak barrels (on average 6 years old) for 30 to 40% of the cuvée. The remainder is vinified in small stainless steel tanks.

TASTING NOTES

Fresh and intense bouquet with notes of fruit and flowers combined with a touch of minerality. A refined wine, round and full on the palate.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 12,5 % vol.

