



# DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

## GRAND CRU BOUGROS 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 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 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. 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%

