



GRAND CRU BOUGROS "CÔTE BOUGUEROTS" 2022

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

Appellation of 12.62 hectares at the western tip of the Côte des Grands Crus. With a very steep slope of more than 30%, this Bougros terroir benefits from a south-facing exposure at the foot of the hillside, maximizing solar radiation. The appellation produces complex and vigorous wines.

Terroir : A mix of clay and stones, over a shallow soil. This terroir structure naturally limits the vigor of the vines and, consequently, the yields of the plots. The plots cover 6.23 hectares, representing 49% of the total appellation, including 2.11 hectares in "Côte Bouguerots" with a due south exposure at the foot of the slope.

■ VINTAGE SUMMARY

After a relatively mild and very dry winter, the vine began to bud in the last week of March. Fortunately, at the end of March, just before the first frosts, the vintage showed a few days' delay compared to the average of the past 20 years. Despite the frost and cold, we observe a good emergence of clusters. Flowering took place at the end of May under excellent conditions, with little shatter or millerandage. The vine caught up and now shows a 10-day advance. August 31 marks the beginning of the harvest with all the teams. The sanitary condition is perfect, the skins are thick, and the grapes are pulpy with a good juice yield.

■ 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. Placing the musts in French oak barrels (on average 6 years old) for 50 to 60% of the blend. The remainder is vinified in small stainless steel tanks. Aging for 14 to 15 months, including 5 to 6 months on fine lees in French oak barrels for 50 to 60% of the blend. The aging process is completed in small stainless steel tanks.

■ TASTING NOTES

Complex and mineral bouquet, with a powerful and dense structure, accompanied by a pleasant roundness.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%