



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

GRAND CRU LES CLOS DOMAINE 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 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

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, 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%

Alcohol content : 13 % vol.

