



PREMIER CRU CÔTE DE LÉCHET 2019

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 Côte de Léchet, Bourgogne, Chablis, France

Around thirty lieux-dits are classified as Chablis Premier Cru due to their geographical location and the quality of their wines, which possess a complex and lingering bouquet.

The "Côte de Léchet" appellation is among the most distinguished. Situated on a steep, stony slope with excellent sun exposure, this plot produces a powerful, mineral wine with a refined and airy structure.

Terroir : Rich in minerals and fossilised oyster remains.

■ VINTAGE SUMMARY

The beginning of the year was marked by very little rainfall, particularly in February. After a mild winter, budburst occurred around 25 March, 8 days earlier than the average for the last 20 years. At the beginning of April, frost episodes as low as -4°C were recorded in Chablis without causing any damage. May continued to be cool, with a hailstorm on the 8th and cold mornings (0 to 2°C) accompanied by strong winds around mid-May. The weather began to warm up from 22 May onwards, and the first flowers appeared at the beginning of June in the Grands Crus. The summer that followed was hot and dry, with several heatwaves. The old vines with well-established root systems fared better than the younger plants, which suffered from the weather conditions. Rain did not arrive until the end of the harvest. The harvest began on 11 September in very hot weather. The grapes were a lovely golden colour, rather small, with excellent ripeness and good acidity.

■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping that could compromise the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) ensures a delicate separation of the solid and liquid parts of the grapes. Very light static settling is carried out to retain enough fine lees for natural alcoholic and malolactic fermentations. The must is run into French oak barrels (aged of 6 years in average) for 20 to 30% of the harvest. The remainder is vinified in small stainless steel vats. The wine is aged for 15 to 16 months, including 6 months on fine lees in French oak barrels for 20% to 30% of the cuvée.

■ TASTING NOTES

Powerful and mineral, the Côte de Léchet develops aromas of candied fruit on the finish. Light, airy structure.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%