

CHABLIS CHAMPS ROYAUX 2025

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, Bourgogne, Chablis, France
The vines located in the Chablis appellation are situated on a Kimmeridgian subsoil and benefit from an ideal exposure, providing conditions conducive to the production of a great wine.

Terroir : The appellation extends on both sides of the Serein River, on a soil composed of Kimmeridgian marl and clayey limestone. The subsoils are rich in minerals and fossilized oysters, giving the distinctive mineral character to Chablis wines.

VINTAGE SUMMARY

After a cold winter, the vines remained at the woolly bud stage until the end of March. The mild temperatures that followed gradually triggered the vines' awakening, with the first green tips appearing in the early days of April. By mid-April, the growing season was underway. Benefiting from very mild temperatures and rainfall, the vines continued to develop at an accelerated pace. The first flowers were observed in Viviers on May 20. With near-summer temperatures during the last weekend of May, flowering progressed well across all sectors, suggesting an early harvest. Flowering was completed about ten days later. With the heat and thunderstorms, the grape clusters grew rapidly. Cluster closure was observed in the final days of June. Early July was once again very hot, with some leaf scorch appearing. The rest of July saw more moderate temperatures and regular light rainfall, which supported continued healthy berry development. As of July 22, veraison was imminent. Vine health remained good, and dry conditions set in from the end of July. Ripening took place during another heatwave between August 10 and 18. The vines benefited from these high temperatures, accelerating the ripening process. The decision was made to begin the harvest on August 28, and it was completed on Friday, September 5.

WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) for a gentle separation between the solid and liquid parts of the grapes. Very light static racking to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. The musts are placed in small stainless steel tanks. 5% of the cuvée is vinified in French oak barrels (averaging 6 years old). Aging for 10 to 12 months in small stainless steel tanks to maintain freshness, and 5% of the harvest in barrels for 5 to 6 months.

TASTING NOTES

A bouquet of great freshness evolving with notes of citrus, white-fleshed fruits, and flowers. Fresh and supple, it is marked by mineral notes, typical of the appellation.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 12,5 % vol.