



PREMIER CRU MONTÉE DE TONNERRE 2018

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 Montée de Tonnerre, Bourgogne, Chablis, France

An appellation of 43 hectares on the right bank of the Serein, extending from the Grands Crus Les Clos and Blanchot. With a geological structure similar to the Grands Crus and a very good exposure, this terroir ranks among the greatest of the Premiers Crus.

Terroir : With a soil composed of white stones, low in gravel and shallow, similar to the Grands Crus, and a beautiful exposure, this terroir is among the best of the Premier Crus.

■ VINTAGE SUMMARY

Winter brought particularly contrasting weather, with abundant rain in January and dry cold in February. Budbreak occurred in mid-April, followed by very rapid vegetative growth, encouraged by warm and dry weather. After harmless frosts in early May, flowering was quick and uniform at the end of May. Summer brought heat and sunshine, with occasional rain in August that promoted the ripening of the berries. Harvest began on September 3, with an exceptional state of health. 2018 offered us beautiful golden grapes of excellent maturity, with generous yields.

■ 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 (1h30 to 2h00) for a delicate separation between the solid and liquid parts of the grapes. Very light static settling to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. The vinifications are carried out in stainless steel vats. Aging lasts 19 months, including 5 to 6 months on fine lees in French oak barrels for 35% of the blend. The aging process finishes in small stainless steel tanks.

■ TASTING NOTES

Complex bouquet with floral and fruity aromas and intense mineral notes.

Robust palate in its youth, evolving towards subtlety and elegance after a few years.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%