



GRAND CRU LES CLOS DOMAINE 2021

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

The summer-like temperatures caused an early budbreak during the week of March 29, leaving fragile buds exposed. The black frost nights from April 6 onward burned new buds each day. Between April 3 and April 24, temperatures dropped below zero on 17 nights. Despite the implementation of protective measures (sprinkling, candles, and heating cables), the vineyard was severely affected by the frost and struggled to resume growth. A rise in temperatures in June helped make up for the delay. Mid-June flowering was rapid, and growth was vigorous, although the vines were not very fruitful. Prolonged summer rains, along with the effects of the frost, slowed down the ripening of the grapes. Harvesting began on September 17, a reasonable date compared to previous rather early vintages.

■ 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%