

CHABLIS PREMIER CRU VAILLONS 2024

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 Vaillons, Bourgogne, Chablis, France
An appellation of 129 hectares located on the left bank of the Serein. On the Côte des Vaillons, there are eight different named vineyards that can claim this appellation.

Terroir : Here, the soil is more calcareous than clayey, resting on hard, compact, and highly fractured Portlandian limestone (a soil layer covering the Kimmeridgian).

VINTAGE SUMMARY

2024 was a vintage that left a lasting impression. After a particularly mild February, March continued to be mild with very wet conditions. April brought two nights of frost and a first episode of hail, which was not serious. A very heavy hailstorm struck the Chablis vineyards on 1 May, severely affecting the left bank. May and June saw very fluctuating temperatures, which slowed down flowering, while alternating rain and thunderstorms led to high mildew pressure. Hail struck again at the end of July, giving way to a drier and warmer August. September began mildly, allowing the grapes to ripen. The harvest began on 20 September in good conditions. The quality was there, but this succession of climatic hazards had a significant impact on volumes.

WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping that could alter the quality of the wine. Short 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 proceed naturally. The must is placed in French oak barrels (on average 6 years old) for 30 to 40% of the cuvée. The remainder is vinified in small stainless steel tanks.

TASTING NOTES

Fresh and intense bouquet with notes of fruit and flowers combined with a touch of minerality.
A refined wine, round and full on the palate.

TECHNICAL INFORMATION

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