

CHABLIS CHAMPS ROYAUX 2023

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

The 2023 vintage was characterized by a mild and dry winter, followed by frosts in April, with no major impact on the vines. After a hot and dry month of May, storms in June led to a high but well-managed health pressure by the estate's teams. During the summer, alternating heat and rainfall accelerated the ripening of the grapes despite a veraison slowed by the lack of water in August. The harvest, which began in early September under high temperatures, yielded generous volumes with excellent health conditions.

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%