PREMIER CRU VOSGROS 2020

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 Vosgros, Bourgogne, Chablis, France
Apellation of 22.5 hectares, located in the commune of Chichée, on the left bank. Vosgros is a Climat that benefits from a South and South-West exposure, enjoying plenty of sunlight. Although its sunny character is tempered by its natural enclosure, its amphitheater shape has the advantage of protecting it from the winds. Thus, Vosgros takes its time to mature in this valley known for its coolness.

Terroir : The limestone soil, sometimes with outcrops of stones, is typical of the Chablis region. The plots are oriented from south to southwest.

VINTAGE SUMMARY

After a mild and wet winter, we observed an historically early bud break mid-March. It was followed by a very cold, dry, and windy period at the end of March, with frosty nights, which fortunately didn't impact our vineyards. This episode was followed by high temperatures, particularly in April, which accelerated vine growth. In the later-ripening areas, flowering finished around May 28-30. After a wet June, July turned very dry with two heatwaves at the end of July and the beginning of August, causing sunburn on the most exposed grape clusters. The alternation of heat and light rain in early August accelerated ripening, allowing harvest to begin on August 25.

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 musts are placed in French oak barrels (on average 6 years old) for 20 to 30% of the blend. The remainder is vinified in small stainless steel tanks. Aging lasts 15 to 16 months, including 5 to 6 months on fine lees in French oak barrels for 20 to 30% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

A rich and mineral wine, supported by a very beautiful tension.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%