CHABLIS GRAND CRU LES PREUSES DOMAINE 2025

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 Preuses, Bourgogne, Chablis, France
Appellation of 11.44 hectares located on the heights of the Côte des Grands Crus. Its name likely originates from a deformation of the word “perreuse” (stone), which referred to the old Roman road that passed at the foot of the current terroir. The wines are long and elegant.

Terroir : The soil is composed of dense and compact clay resting on a limestone slab, making it a Grand Cru with exceptional aging potential. The plots cover 2.55 hectares, representing 22% of the total appellation, with a southwest exposure for the northernmost plots and south/southeast for the others.

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 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.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%