



## GRAND CRU LES CLOS 2022

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

After a relatively mild and very dry winter, the vine began to bud in the last week of March. Fortunately, at the end of March, just before the first frosts, the vintage showed a few days' delay compared to the average of the past 20 years. Despite the frost and cold, we observe a good emergence of clusters. Flowering took place at the end of May under excellent conditions, with little shatter or millerandage. The vine caught up and now shows a 10-day advance. August 31 marks the beginning of the harvest with all the teams. The sanitary condition is perfect, the skins are thick, and the grapes are pulpy with a good juice yield.

### ■ 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. Placing the musts in French oak barrels (on average 6 years old) for 50 to 60% of the blend. The remainder is vinified in small stainless steel tanks. Aging for 14 to 15 months, including 5 to 6 months on fine lees in French oak barrels for 50 to 60% of the blend. The aging process is completed 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%