



DOMAINE WILLIAM FEVRE

GRAND VIN DE CHABLIS

PREMIER CRU BEAUROY DOMAINE 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 Premier Cru Beauroy, Bourgogne, Chablis, France

One of the main Premier Cru on the left bank, the Beauroy terroir extends over Chablis and several surrounding communes on clay-limestone soils. Very typical of Chablis and with good aging potential, the wines offer great finesse. The appellation covers 37 hectares, including 16 on the Troësmes locality.

Terroir : The soils and subsoils are of clay-limestone nature. The plots cover 1.12 hectares and are part of Troësmes, oriented south/southeast. The place known as Troësmes was one of the first terroirs to produce Premier Crus and is considered the best-oriented for producing Beauroy.

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-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 vinifications are carried out in stainless steel vats. Aging lasts 18 months, including 5 to 6 months on fine lees in French oak barrels for 25% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Fine and subtle bouquet with beautiful mineral and floral notes.
A well-balanced palate between richness, nervosity, and vigor.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

