



CHABLIS PREMIER CRU 2017

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, Bourgogne, Chablis, France

Exclusively sourced from Premier Cru-classified parcels, this refined white wine stands out for both its power and its delicate, airy palate.

Terroir : In Chablis, the thick layer of limestone marl contains countless fossilized oyster shells. This subsoil, known as Kimmeridgian, imparts Chablis wines with their distinctive character, a combination of richness and minerality, making them a global benchmark.

■ VINTAGE SUMMARY

The year began with cold, dry, and sunny weather, with an early budbreak in March caused by a surge in temperatures. In April, morning frosts affected all areas of the vineyard, particularly those on the right bank. The return of warm weather in May allowed for a rapid and uniform flowering. However, from July onwards, the weather became more variable, with rain and hail. A heatwave in late August accelerated ripening before autumn arrived abruptly, bringing cooler, greyer, and sometimes rainy conditions. Harvesting began on September 4, with grapes of excellent quality.

■ WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping that might compromise the wine's quality. Pneumatic pressing of short duration (1.5 to 2 hours) ensures a gentle separation of the solid and liquid parts of the grapes. Very light static settling is employed to retain sufficient fine lees, allowing alcoholic and malolactic fermentations to proceed naturally. The must is placed in French oak barrels (averaging six years old) for 40 to 50% of the cuvée, with the remainder fermented in small stainless steel tanks.

■ TASTING NOTES

Pale gold color with green highlights.

Expressive bouquet featuring notes of lemon and white flowers, combined with a pronounced minerality. A highly aromatic palate that is both rich and fresh. A faithful expression of the Chablis terroir.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

