

CHABLIS PREMIER CRU CÔTE DE LÉCHET 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 Côte de Léchet, Bourgogne, Chablis, France
Around thirty lieux-dits are classified as Chablis Premier Cru due to their geographical location and the quality of their wines, which possess a complex and lingering bouquet.
The "Côte de Léchet" appellation is among the most distinguished. Situated on a steep, stony slope with excellent sun exposure, this plot produces a powerful, mineral wine with a refined and airy structure.

Terroir : Rich in minerals and fossilised oyster remains.

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 that could compromise the quality of the wine. Short pneumatic pressing (1.5 to 2 hours) ensures a delicate separation of the solid and liquid parts of the grapes. Very light static settling is carried out to retain enough fine lees for natural alcoholic and malolactic fermentations. The must is run into French oak barrels (aged of 6 years in average) for 20 to 30% of the harvest. The remainder is vinified in small stainless steel vats. The wine is aged for 15 to 16 months, including 6 months on fine lees in French oak barrels for 20% to 30% of the cuvée.

TASTING NOTES

Powerful and mineral, the Côte de Léchet develops aromas of candied fruit on the finish. Light, airy structure.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%