



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

The Fèvre family have played a prominent role in the Chablis region for over 250 years. William Fèvre's father founded the famous Domaine de la Maladière in 1959 and William Fèvre himself was a great champion of Chablis in the 1980s, building what was then the most advanced winery in the region.



William Fèvre has become one of the biggest land owners in Chablis with 78 hectares of prestigious vineyards, of which 15.9 hectares are classified as Premier cru and 15.2 hectares as Grand cru. With holdings in six of the seven Grand cru appellations, no other producer can claim such a wide array of Chablis' finest vineyards.

The vineyards are carefully managed to preserve their quality. Yields are always limited, and the vines have been cultivated using organic methods for many years. The domaine harvests by hand placing the grapes into small crates. This is followed by careful sorting and close attention to detail is paid to every stage of the process. Domaine William Fèvre has practised sustainable growing in its vineyards for nearly ten years, and has obtained "High Environmental Value" (HVE) status, the highest level of environmental certification.

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In 1998 when William Fèvre decided to pursue his vinous interests in Chile, Joseph Henriot took over the business and appointed inspirational winemaker Didier Séguier. Since then, William Fèvre has become the benchmark for classic Chablis. Domaine William Fèvre works passionately to express Chablis' terroirs, respecting the region's environment and traditional practices. The team works throughout the year with exacting levels of care and precision to achieve excellence and to reveal the true characteristics of each 'climat'.

IMAGES This page – Above – Didier Séguier, Winemaker.
Left – Domaine William Fèvre.
Opposite page – Vaudesir vineyard.

The domaine uses old barrels with an average age of 6 years rather than new oak, in order to preserve freshness and minerality and enable the subtle nuances of Chablis' terroirs to fully express themselves.

This careful process produces rich wines of great aromatic purity which keep their unique character and express the particular characteristics of each vintage.

As well as maintaining the deep-rooted values which the family has always insisted on, the domaine has managed to instil its vineyards and its wines with great vitality, thanks to modern technology and a resolutely avant-garde vision.

Fèvre wines truly reflect the unique and diverse terroirs from which they are cultivated



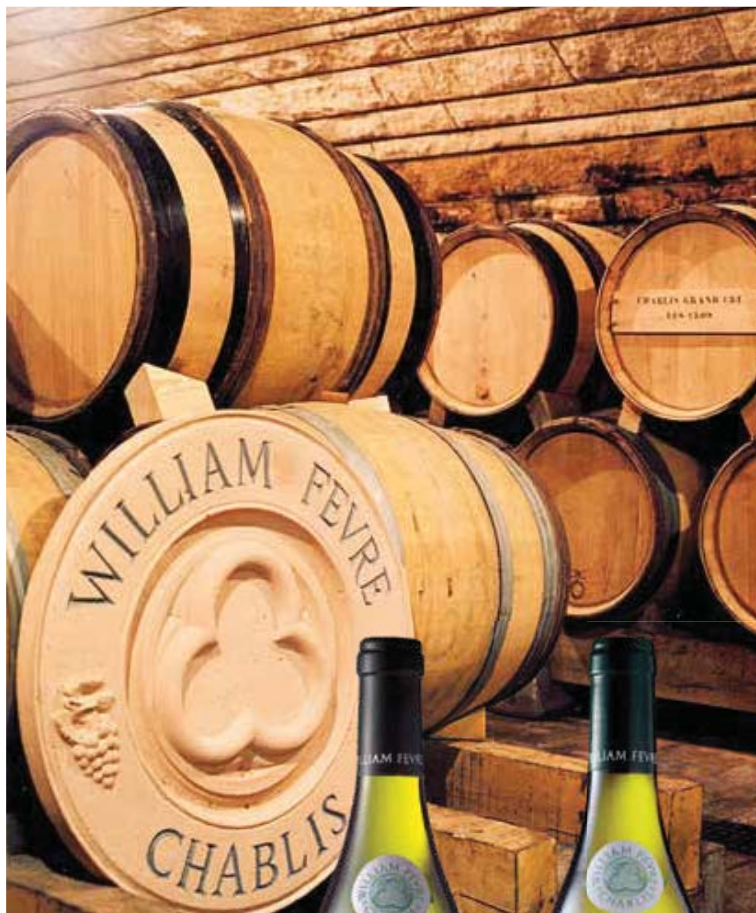
Fèvre wines truly reflect the unique and diverse terroirs from which they are cultivated. They are the purest expressions of Chardonnay with great aromatic purity, length, complexity and minerality.

The grapes at William Fèvre are hand-picked and placed into small crates. Bunches are then carefully sorted for a second time at the winery. Pressings are short and the must is left to settle for vinification in stainless steel vats and oak casks.

Chablis – These wines are sourced from 20 hectares in AOC Chablis. The Domaine Chablis spends 8–10 months in small stainless-steel vats to preserve freshness, with 10% of the wine matured in French oak barrels.

Chablis Premier Cru – William Fèvre owns 15.9 hectares of Chablis Premier cru. Approximately 50% of each wine is aged for 10–13 months in French oak barrels, with the remainder in small stainless-steel vats. This is to maintain freshness and minerality.

Chablis Grand Cru – This Domaine's holdings cover 15.2 hectares of Grand cru. All Grand crus are aged for 12–15 months on fine lees, and then in French oak to impart richness.



IMAGES This page – Above – One of William Fèvre cellars, Chablis. Below – vineyard. Opposite page – Bottom left – Chablis Premier Cru Vaulorent. Top right – William Fèvre gate. Bottom right – Chardonnay grapes.

