



# WILLIAM FEVRE

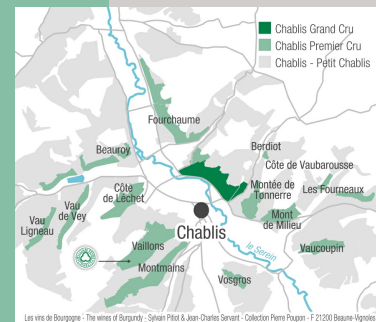
GRANDS VINS DE CHABLIS

## CHABLIS PREMIER CRU VAILLONS DOMAINE

### VINEYARD

Located on the Côte des Vaillons, this appellation has 8 distinct « lieux dits ». With a soil base more limestone than clay, sitting on hard, compact Portlandian limestone, it represents all the different types of Chablis terroir under one appellation.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Limestone and clay, predominantly limestone
- DOMAIN SURFACE: 3.65 hectares
- APPELLATION SURFACE: 104 hectares
- ORIENTATION OF THE PARCELS: Southeast



### TASTING

- TASTING NOTE: Pronounced nose of fruit and flowers, with lovely freshness and a few mineral touches. Generous palate, with lovely roundness.
- FOOD/WINE PAIRING: Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.
- PERFECT PAIRING: Sautéed langoustines with citrus fruits.
- SERVING TEMPERATURE: Between 12°C to 14°C

### KNOW-HOW

- HARVEST: manual.
- VINIFICATION: Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine. Brief (1½ - 2 hours) pneumatic pressing to obtain a gentle separation of the solid and liquid parts of the grape. Very light static settling of the juice to preserve enough fine lees so that the alcoholic and malolactic fermentations can occur naturally. The must is run into French oak barrels (aged of 6 years in average) for 40 to 50% of the harvest. The remainder is vinified in small stainless steel vats.
- MATURING: 13 to 14 months, of which 5 to 6 months on fine lees in French oak barrels, for 40 to 50% of the harvest. The end of maturation occurs in small stainless steel vats.



21, Avenue d'Oberwesel - 89800 Chablis  
Tél. : 03 86 98 98 98 - [contact@williamfevre.com](mailto:contact@williamfevre.com)  
[www.williamfevre.com](http://www.williamfevre.com)