



WILLIAM FEVRE

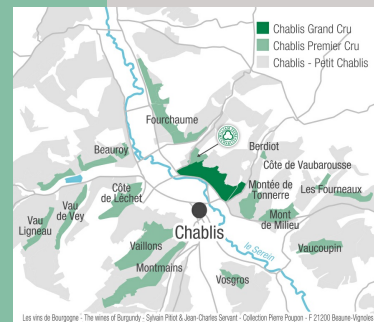
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU VAULORENT DOMAINE

VINEYARD

This Climat is almost an extension of the slopes where the Grands Crus grow, with only a small path separating them. Sitting directly alongside Les Preuses, the proximity to its illustrious neighbours results in powerful, mineral wines.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Fairly deep marl
- DOMAIN SURFACE: 3.63 hectares
- APPELLATION SURFACE: 17 hectares
- ORIENTATION OF THE PARCELS: From southeast to southwest



TASTING

- TASTING NOTE: Powerful nose, combining aromas of citrus and white-fleshed fruit with a mineral note typical of the appellation. Rich and concentrated, the palate has remarkable freshness and length.
- 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: Grilled spiny lobster with white butter sauce.
- 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:** 14 to 16 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.



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