



WILLIAM FEVRE

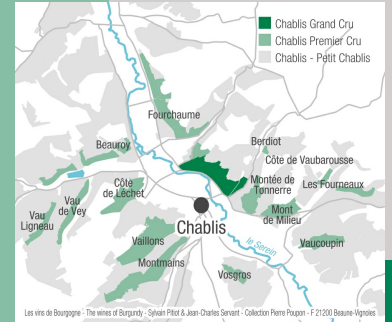
GRANDS VINS DE CHABLIS

CHABLIS DOMAINE

VINEYARD

Combining lovely fruitiness with an attractive freshness and characteristic minerality, Chablis is a wine region with global renown. Domaine William Fèvre's vineyards sit on Kimmeridgian subsoil and enjoy ideal exposures for the production of a very fine wine.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Marls and clayey limestone from the kimmeridgian
- DOMAIN SURFACE: 46.8 hectares
- APPELLATION SURFACE: 3400 hectares



TASTING

- TASTING NOTE: Very fresh bouquet with notes of citrus and white fleshed-fruit. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation.
- FOOD/WINE PAIRING: Fish dishes, grilled or in a light sauce; various seafood, oysters and sushis.
- PERFECT PAIRING: Scallops carpaccio.
- 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 in small stainless steel vats. 5 to 10% of the harvest is vinified in French oak barrels (aged of 6 years in average).
- MATURING: 10 to 12 months in stainless steel vats to preserve freshness; maturing of 5 to 10% of the harvest in French oak barrels during 5 to 6 months.



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