



WILLIAM FEVRE

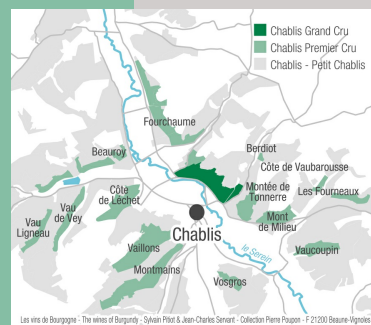
GRANDS VINS DE CHABLIS

CHABLIS

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
- APPELLATION SURFACE: 3400 hectares



TASTING

- TASTING NOTE: Fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas. The mouth is fresh, supple underscored by mineral.
- FOOD/WINE PAIRING: Fish dishes, grilled or in a light sauce; various seafood, oysters and sushis.
- PERFECT PAIRING: Salmon tartare.
- 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.
- MATURING: 8 to 10 months in stainless steel vats to preserve freshness.

21, Avenue d'Oberwesel - 89800 Chablis
Tél. : 03 86 98 98 98- contact@williamfevre.com
www.williamfevre.com