



WILLIAM FEVRE

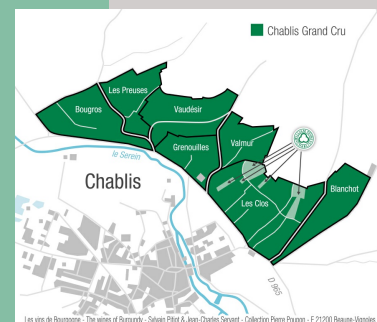
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU LES CLOS DOMAINE

VINEYARD

This is the largest and most famous Grand Cru; its fame based on its history as one of Chablis' first vineyards. The appellation enjoys a southerly aspect with very white, dense and deep clay soil, resting on a limestone bed 80 cm below the ground, which brings to the wine those spicy notes so typical of this terroir.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Limestone and clay, deep soil
- DOMAIN SURFACE: 4.11 hectares
- APPELLATION SURFACE: 26.04 hectares
- ORIENTATION OF THE PARCELS: South



TASTING

- TASTING NOTE: Remarkably complex bouquet, blending fruity, floral and spicy notes with a substantial mineral touch. Structured palate, opening up with age to give powerful, generous wines.
- 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: Roasted turbot with creamy sauce and vegetables.
- 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 60 to 70% of the harvest. The remainder is vinified in small stainless steel vats.
- MATURING: 14 to 15 months, of which 5 to 6 months on fine lees in French oak barrels, for 60 to 70% 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
www.williamfevre.com

[/domainewilliamfevre](https://www.facebook.com/domainewilliamfevre) [/williamfevre_chablis](https://www.instagram.com/williamfevre_chablis) [@williamfevre_](https://twitter.com/williamfevre_)