



WILLIAM FEVRE

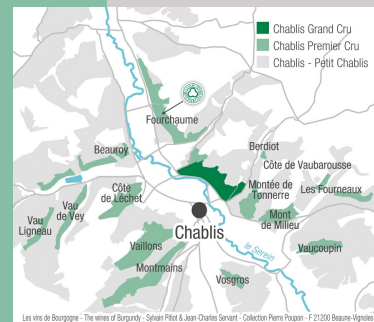
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU FOURCHAUME DOMAINE

VINEYARD

The appellation is situated on the river Serein's sloping right bank providing excellent exposure which enables it to express its personality. The result is a charming, rich and supple wine, with characteristic Chablis minerality.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Fairly deep marl
- DOMAIN SURFACE: 3.63 hectares
- APPELLATION SURFACE: 115 hectares
- ORIENTATION OF THE PARCELS: From south to southwest



TASTING

- TASTING NOTE: Very aromatic bouquet, combining fruity and floral notes. Nicely elegant palate that blends power, raciness and 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: Bresse Chicken with tarragon 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: 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.



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