

WILLIAM FEVRE CHABLIS PREMIER CRU MONTMAINS DOMAINE



100% Chardonnay. Elegant aromas of apple, white flowers and crystalline minerality. Both straightforward and fresh, with exemplary concentration, extraordinary power and excellent aging potential. The palate is mineral driven with flavors of lemon curd, green apple, flint and smoke. Dry, juicy, structured and lively with good length. Pair with fish, shellfish, seafood, poultry and white meat, grilled or in a cream sauce. Perfect with Chanterelles risotto. Organic.

Located in the Premier cru Montmain's Domaine in the Chablis Region of Burgundy, France., which has a unique, very stony terroir. Fevre owns 9.12 acres of the domaine with a southeast orientation, in the Montmains, Butteaux and Forêts parcels, very representative of this Premier Cru. The soil is chalky clay, marl, and marly limestone from the Kimmeridgian era. Rich in minerals and oyster fossils. The Grapes are harvested by hand. Use of gravity so as to avoid all pumping.

Brief (1 1/2-2 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 40-50% of the harvest. The remainder is vinified in small stainless-steel vats. Aged 13-14 months, (5-6 months on fine lees).

Founded in 1959, Domaine William Fèvre is at the very heart of the Chablis vineyards. Since its founding, Domaine William Fèvre has been taken up with the desire to produce indisputable genuine and fine wines, bringing along a very personal experience in Chardonnay. All the efforts have but one goal – to finely express the subtle most variations in the greatest Chablis crus. Today, Domaine William Fèvre is one of the most established and renowned estates in Chablis. The estate joined the Henriot family portfolio in 1998. They own the largest array of Premier and Grand Crus vineyards in Chablis and have farmed organically since 2000 with selected parcels farmed biodynamically & practice limited use of only neutral oak showcasing the minerality of the Chablis terroir, called Kimmeridgian.

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Tasting Note:

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Shelf Talker:

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