

# WILLIAM FEVRE CHABLIS PREMIER CRU VAILLONS DOMAINE



100% Chardonnay. Pronounced nose of lemon and flowers with lovely freshness and a few mineral touches. Generous palate, with lovely roundness. Superb balance and complexity. Lingering, vibrant salty mineral finish. Organic.

Located on the Côte des Vaillons, in the Chablis Region of Burgundy, France. From 9 acres with a southeast exposure, mainly on the Vaillons, Châtains, Mélinots and Roncières parcels. The soil is chalky clay, marl, and marly limestone from the Kimmeridgian era. Located on either side of the Serein River. Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis. The Grapes are harvested by hand. Use of gravity so as to avoid all pumping, which could harm the quality of the wine. 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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100% Chardonnay. Aromas of lemon & flowers with lovely freshness & minerality; generous palate, with lovely roundness; superb balance & complexity; lingering, vibrant salty mineral finish. Organic.

## *Shelf Talker:*

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