

WILLIAM FEVRE CHABLIS DOMAINE



100% Chardonnay. Very fresh bouquet with notes of citrus and white-fleshed fruit. Fresh and supple, the wine is marked by steely mineral notes that are typical of the appellation. Pairs well with fish dishes, grilled or in a light sauce; various seafood, oysters and sushi. Perfect with scallop carpaccio. Organic.

The vineyard covers 115 acres, running on from the Premiers Crus. The soil is chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period) with subsoil rich in minerals and oyster fossils. Harvested by hand. The wine is moved by gravity. Brief pneumatic pressing. 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 small stainless-steel vats. 5 to 10% of the harvest is vinified in neutral French oak barrels. Aged 10-12 months in stainless steel vats to preserve freshness. 5 to 10% is aged in neutral French oak for 5-6 months followed by 8-10 months in bottle.

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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