

# WILLIAM FEVRE CHABLIS PREMIER CRU FOURCHAUME DOMAINE



100% Chardonnay. Very aromatic bouquet, combining fruity and floral notes. Nicely elegant palate that blends power, raciness and roundness. A charming, rich and supple wine with characteristic Chablis minerality. Pair with fish, shellfish and other seafood, poultry and white meat, grilled or in a cream sauce. Organic.

The appellation is situated on the river Serein's sloping right bank providing excellent exposure. From a 9-acre vineyard oriented from south-east to south-west and located on the "lieu-dit" Vaulorentr. The soil is chalky clay, marl, and marly limestone from the Kimmeridgian era, rich in minerals and oyster fossils.

The grapes were harvested by hand. Spontaneous fermentation with indigenous yeasts, 40-50% in French oak barrels (6 years old), the remainder in stainless steel vats. Aged 13-14 months in oak barrels and stainless steel.

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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