



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

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APERITIF
JUNE 2016

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Didier Segulier took over the job as winemaker at William Fevre in 1998, when Henriot bought the Chablis house. Didier therefore deserves the credit for why the Chablis producer today is a top quality producer. The last ten years, however, the focus has been in the vineyard more than in the wine cellar. "Without good fruit, you cannot make great wine" is the philosophy, and now the entire area is minimum organic.

In 2010, the conversion to biodynamic operations begun. All the Grand Cru vineyard, in total 15 hectare, is biodynamic. "We see that biodynamic work helps us bring out the unique character for these wines, but it is as important to cut out everything chemical," Didier explains and points out that it is of just as high concern for the workers as for the consumers.

It will take another ten years before the entire 78 hectare is converted – that is a bigger investment. We plant more trees to increase biological diversity, as well as birdhouses and insect boxes. This will give wines that reflect the terroir that makes the wines from Chablis so unique and less impact from the winemaker.

Didier also believes in spontaneous fermentation because as a result, the wines need more time to get ready, which he views as an advantage. He also reduced the use of sulfites in his wines. It needs some so that the wines have something to "eat" to keep fresh for when it is ready to be enjoyed.

At William Fevre, all the grapes are picked by hand, which is rare in Chablis. They were also the first in Chablis to get HVE certification. Only 7000 of the country's 500.000 farmers carry this certification. And only 200 the highest level.

