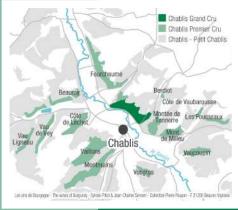


## CHABLIS LA MALADIÈRE

## VINEYARD

- SURFACE AND LOCALISATION OF THE APPELLATION: 3 400 hectares stretching





## TASTING

- TASTING NOTE: Fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas. The mouth is fresh, supple underscored by mineral.
- FOOD/WINE PAIRING: Fish dishes, grilled or in a light sauce; various seafood, oysters and sushis.
- THE PERFECT PAIRING: Salmon tartare.
- SERVING TEMPERATURE: 12°C to 14°C

## **KNOW-HOW**

• HARVEST: Manual

• VINIFICATION: Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine. Brief (1½-2 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 in small stainless steel vats.

• MATURING: 8 to 10 months in stainless steel vats to preserve freshness.



21, Avenue d'Oberwesel - 89800 Chablis Tél.: +33 (0)03 86 98 98 98 - contact@williamfevre.com www.williamfevre.com