



WILLIAM FEVRE

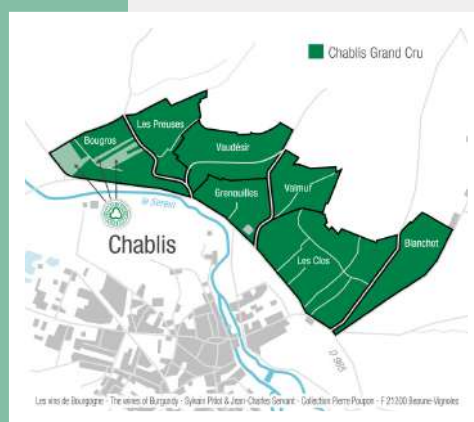
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU BOUGROS DOMAINE

VINEYARD

This Climat lies at the very western end of the Grands Crus area, at altitudes ranging from 130 to 170m on fairly deep marl and clay terrain with a south-west exposure. On the palate, this appellation's wines are often very full and rich.

- **GRAPE VARIETY:** 100% Chardonnay
- **SOIL AND SUBSOIL OF CHABLIS:** Chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period, 160-140 million years ago), rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.
- **SOIL AND SUBSOIL OF THE APPELLATION:** Predominantly clay, with a deeper soil than that of the "Côte Bouguerots".
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 12.62 hectares to the southwest of the Côte des Grands Crus.
- **SURFACE AND LOCATION OF OUR PARCELS:** 6.23 hectares, ie 49% of the total appellation, 4.12 ha of which lie in Bougros.



TASTING

- **TASTING NOTE:** Rich bouquet with intense mineral notes. Full and round, yet firm and massive on the palate.
- **FOOD/WINE PAIRING:** Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.
- **THE PERFECT PAIRING:** Breton lobster salad.
- **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 into French oak barrels (aged of 6 years in average) for 50 to 60% of the harvest. The remainder is vinified in small stainless steel vats.
- **MATURING:** 14 to 15 months, of which 5 to 6 months on fine lees in French oak barrels, for 50 to 60% of the harvest. The end of maturation occurs in small stainless steel vats.



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