



WILLIAM FEVRE

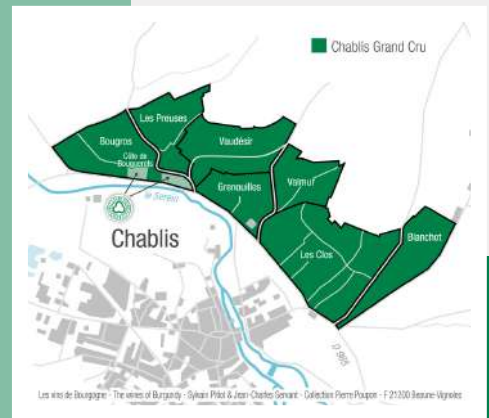
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU BOUGROS «CÔTE BOUGUEROTS» DOMAINE

VINEYARD

Bougros sits on a very steep slope, with a gradient of more than 30%, facing due south at the foot of the hill. The shallow soil, a mixture of clay and gravel, prevents excessive yields resulting in complex, robust wines.

- **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:** A blend of clay and pebbles on rather thin soil. This terroir structure acts as a natural brake on the vigour of the vine, and as a result on the yields of the parcels.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 12.62 hectares, at the west/southwest point of the Côte des Grands Crus, on a steep (higher than 30%) slope and benefiting fully from the sun rays.
- **SURFACE AND LOCATION OF OUR PARCELS:** 6.23 hectares, ie 49% of the total appellation, 2.11 ha of which lie in the «Côte Bouguerots» with a full southern exposure at the foot of the slope.



TASTING

- **TASTING NOTE:** Complex and mineral bouquet, powerful and dense structure with pleasant roundness.
- **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:** Langoustines with truffled artichoke cream.
- **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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