



WILLIAM FEVRE

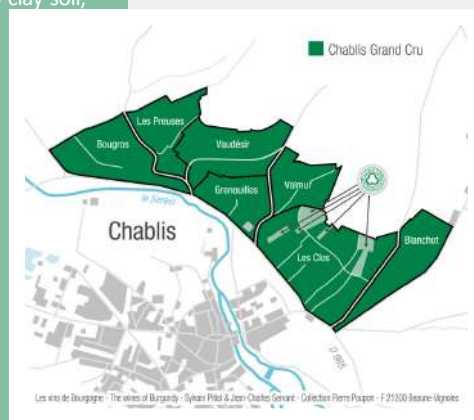
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU LES CLOS DOMAINE

VINEYARD

This is the largest and most famous Grand Cru; its fame based on its history as one of Chablis' first vineyards. The appellation enjoys a southerly aspect with very white, dense and deep clay soil, resting on a limestone bed 80 cm below the ground, which brings to the wine those spicy notes so typical of this terroir.

- **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:** Stony soil. Very white, dense and deep clay, mixed with a conglomerate of fossils and stones. The compressed limestone at a depth of 80 cm contributes aromas and spice to this Grand Cru in its youth.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 26.04 hectares to the south of the Côte des Grands Crus. Les Clos is the cradle of the vineyard of Chablis.
- **SURFACE AND LOCATION OF OUR PARCELS:** 4.11 hectares, ie 16% of the total appellation, with southern exposure, full sunlight, and parcels situated on the heights of the appellation.



TASTING

- **TASTING NOTE:** Remarkably complex bouquet, blending fruity, floral and spicy notes with a substantial mineral touch. Structured palate, opening up with age to give powerful, generous wines.
- **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:** Roasted turbot with creamy sauce and vegetables.
- **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 60 to 70% 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 60 to 70% of the harvest. The end of maturation occurs in small stainless steel vats.

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