



WILLIAM FEVRE

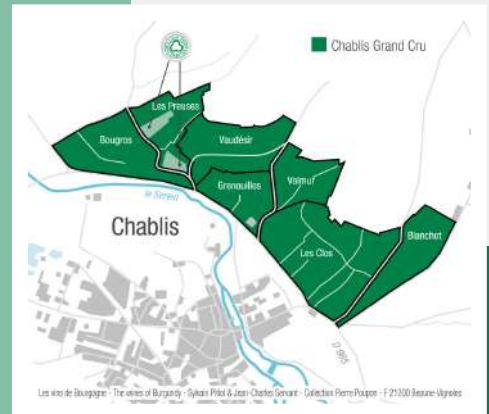
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU LES PREUSES DOMAINE

VINEYARD

Les Preuses is probably taken from the word "Perreuse" (stone), the name given to the ancient Roman road which ran below the current vineyard. Made for ageing thanks to a dense, compact, clay-rich soil resting on a limestone bed.

- **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:** Dense, compact clay over a limestone slab, giving a Grand Cru with exceptional ageing potential.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 11.44 hectares situated on the heights of the Côte des Grands Crus.
- **SURFACE AND LOCATION OF OUR PARCELS:** 2.55 hectares, i.e. 22% of the total appellation, with a southwest exposure for the more northerly parcels and south/southeast for the others.



TASTING

- **TASTING NOTE:** Floral nose, with fruity aromas enhanced by intense mineral notes and developing lightly smoky touches. Very round on the palate, both full-bodied and refined.
- **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:** Lobster raviole.
- **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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