



WILLIAM FEVRE

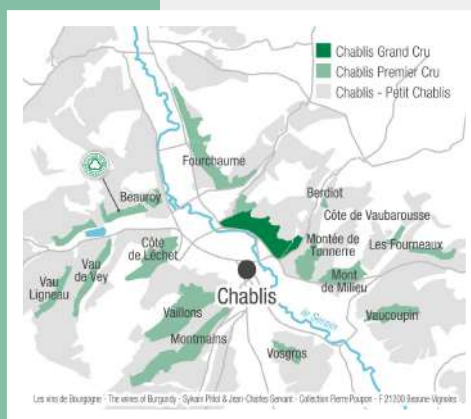
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU BEAUROY DOMAINE

VINEYARD

One of the main Premiers Crus on the left bank, Beauroy extends beyond Chablis and several surrounding districts with its clay-limestone soils. Very typical Chablis style with good ageing potential, the wines show great finesse.

- **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:** Clay-limestone.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 37 hectares on the left bank of the Serein River, 16 ha of which lie in the Troësmes parcel, one of the first terroirs to have produced Premiers Crus and considered to be the best oriented for producing Beauroy.
- **SURFACE AND LOCATION OF OUR PARCELS:** 1.12 hectare from Les Troësmes, with a south/south-east orientation.



TASTING

- **TASTING NOTE:** Fine, subtle bouquet with lovely mineral and floral notes. On the palate, good balance between richness, liveliness and vigor.
- **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:** Sole meunière
- **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 40 to 50% of the harvest. The remainder is vinified in small stainless steel vats.
- **MATURING:** 13 to 14 months, of which 5 to 6 months on fine lees in French oak barrels, for 40 to 50% of the harvest. The end of maturation occurs in small stainless steel vats.



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