



WILLIAM FEVRE

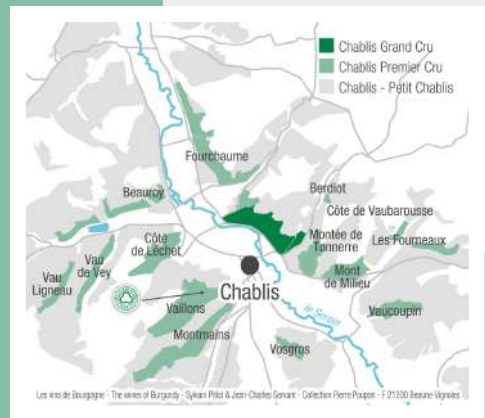
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU LES LYS DOMAINE

VINEYARD

Climat of the Premier Cru Vaillons on the left bank, Les Lys is the historical Premier Cru that formerly belonged to French Royalty. Located on clay soils, its atypical orientation produces delicate 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 clay slope on Kimmeridgian subsoil.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 12 hectares on the left bank of the Serein River, to the north of Les Vaillons.
- **SURFACE AND LOCATION OF OUR PARCELS:** 0.99 hectare, i.e. 8.3% of the appellation, with an eastern orientation.



TASTING

- **TASTING NOTE:** Very fine bouquet, combining fruity and floral notes with mineral touches. Soft palate with charming and elegant fruit.
- **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:** Salmon sushis and makis.
- **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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