



## WILLIAM FEVRE

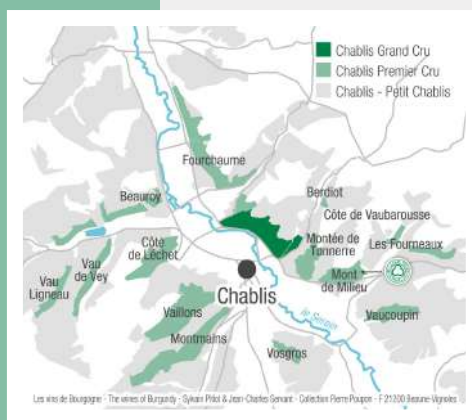
GRANDS VINS DE CHABLIS

# CHABLIS PREMIER CRU MONT DE MILIEU DOMAINE

## VINEYARD

The name of this appellation comes from Mont de Lieu which marks the border between Burgundy and Champagne, illustrated by a marker stone dividing the two duchies which can be found on its summit. With a double exposure moving from south to southeast facing, this terroir benefits from a higher average temperature and more sunshine than the other Premiers Crus.

- **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 on Kimmeridgian subsoil.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 34 hectares on the right bank of the Serein River.
- **SURFACE AND LOCATION OF OUR PARCELS:** 0.55 hectare oriented due south like the Grands Crus. Vineyard planted in 1963.



## TASTING

- **TASTING NOTE:** Intense mineral character. Fine yet powerful, racy and delicate, this wine has remarkable length on the palate. With age it develops aromas of candied fruit and hazelnuts, with a few toasty touches.
- **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:** Crayfish tails gratin.
- **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% of the harvest. The remainder is vinified in small stainless steel vats.
- **MATURING:** 14 to 16 months, of which 5 to 6 months on fine lees in French oak barrels, for 50% of the harvest. The end of maturation occurs in small stainless steel vats.

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