



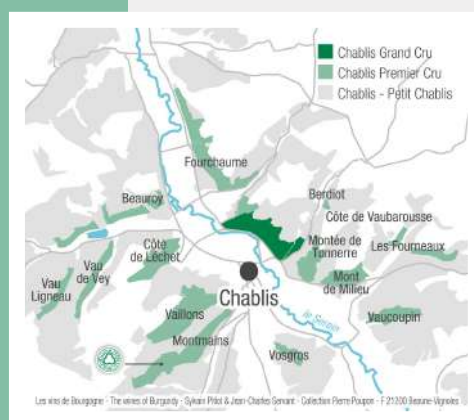
WILLIAM FEVRE
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU MONTMAINS DOMAINE

VINEYARD

Premier cru Montmain's unique terroir of very stony terrain produces a wine with very pronounced mineral aromas, extraordinary power and excellent ageing potential.

- **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). Located on either side of the Serein River. Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 98 hectares on the left bank of the Serein, on land that is well oriented but also very sensitive to frost.
- **SURFACE AND LOCATION OF OUR PARCELS:** 3.69 hectares with a southeast orientation, in the Montmains, Butteaux and Forêts parcels, very representative of this Premier Cru.



TASTING

- **TASTING NOTE:** A structured, lively and mineral wine with good length on the palate. Both straightforward and fresh, with exemplary concentration.
- **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:** Chanterelles risotto.
- **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.



21, Avenue d'Oberwesel - 89800 Chablis
Tél. : +33 (0)3 86 98 98 98 - contact@williamfevre.com
www.williamfevre.com



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