



# WILLIAM FEVRE

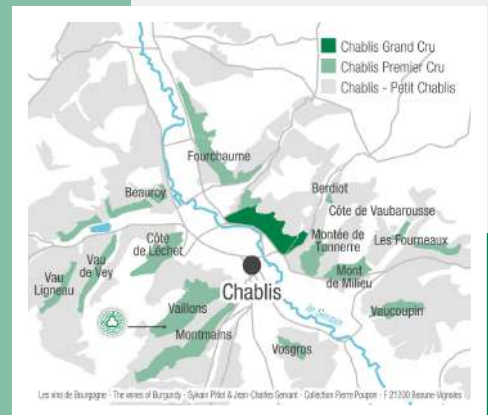
GRANDS VINS DE CHABLIS

## CHABLIS PREMIER CRU VAILLONS DOMAINE

### VINEYARD

Located on the Côte des Vaillons, this appellation has 8 distinct « lieux dits ». With a soil base more limestone than clay, sitting on hard, compact Portlandian limestone, it represents all the different types of Chablis terroir under one appellation.

- **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:** 104 hectares on the left bank of the Serein River.
- **SURFACE AND LOCATION OF OUR PARCELS:** 3.65 hectares with a southeast exposure, mainly on the Vaillons, Châtains, Mélinots and Roncières parcels.



### TASTING

- **TASTING NOTE:** Pronounced nose of fruit and flowers, with lovely freshness and a few mineral touches. Generous palate, with lovely roundness.
- **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:** Sautéed langoustines with citrus fruits.
- **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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