



WILLIAM FEVRE

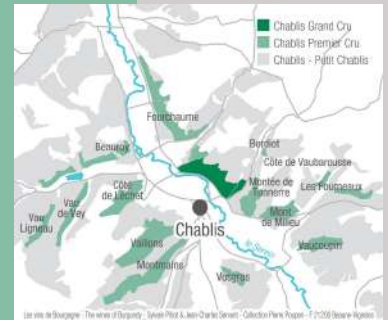
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU VOSGROS

VINEYARD

Located on the village of Chichée, on the left bank, Vosgros benefits greatly from exposure to the sun while facing as it does the south and southwest, While its sunny character is nuanced by its natural position, its amphitheater shape has the advantage of protecting it from the winds. Vosgros is therefore slower to mature in this cool valley. Its limestone soil, with some stone outcroppings, is typical of Chablis.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Limestone
- APPELLATION SURFACE: 22.5 hectares
- ORIENTATION OF THE PARCELS: From south to southwest



TASTING

- TASTING NOTE: This wine is rich and mineral held by a very nice tension.
- FOOD/WINE PAIRING: Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.
- PERFECT PAIRING: Scallop raviole with a mushroom sauce.
- SERVING TEMPERATURE: Between 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: 15 to 16 months, of which 5 to 6 months on fine lees in French oak barrels, for 20 to 30% of the harvest. The end of maturation occurs in small stainless steel vats.

21, Avenue d'Oberwesel - 89800 Chablis
Tél. : 03 86 98 98 98 - contact@williamfevre.com
www.williamfevre.com