



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU BOUGROS “CÔTE BOUGUEROTS” DOMAINE

The Chablis Vineyard

GRAPE VARIETY : 100% Chardonnay.

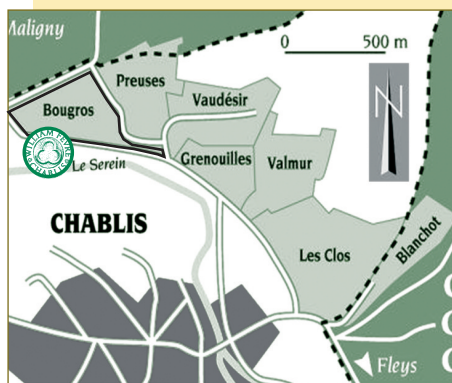
CHARACTERISTICS OF THE SOIL

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.

CHARACTERISTICS OF THE SUBSOIL

Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.

The parcels in the appellation



SURFACE AND LOCATION OF THE CHABLIS GRAND CRU BOUGROS “CÔTE BOUGUEROTS” :

12.62 hectares, at the west/southwest point of the Côte des Grands Crus, on a steep (higher than 30%) slope and benefiting fully from the sun rays.

SURFACE AND EXPOSURE OF THE PARCELS OF DOMAINE WILLIAM FÈVRE :

6.23 hectares, ie 49% of the total appellation, 2.11 ha of which lie in the «Côte Bouguerots» with a full southern exposure at the foot of the slope.

SOIL AND SUBSOIL : A blend of clay and pebbles on rather thin soil.

This terroir structure acts as a natural brake on the vigour of the vine, and as a result on the yields of the parcels.

Production of William Fèvre's Chablis Grand Cru “Bougros “Côte Bouguerots” Domaine”

THE HARVEST

Manual, in small cases (holding up to maximum 13kg) to avoid compressing the grapes and bursting the berries.
Systematic use of a sorting table.

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 solids and liquids 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.

MATURING

12-15 months, on fine lees, in French oak barrels. Lees stirred up depending on the vintage.



At table

CHARACTERISTICS OF THE APPELLATION : Complex bouquet and dense, robust structure with pleasant roundness. FOOD-WINE MATCHES : Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce. SERVING TEMPERATURE : 12°C-14°C.