



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU LES CLOS DOMAINE

The Chablis Vineyard

GRAPE VARIETY : 100% Chardonnay.

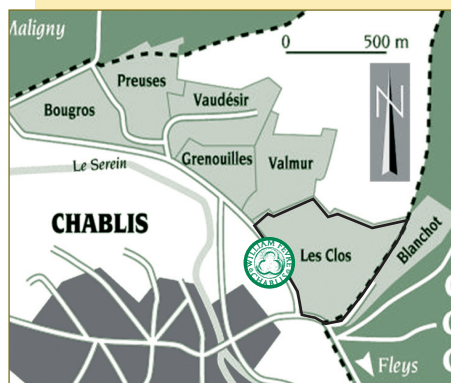
CHARACTERISTICS OF THE SOIL

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 LES CLOS :
26.04 hectares, to the south of the Côte des Grands Crus.
Les Clos is the cradle of the vineyard of Chablis.

SURFACE AND EXPOSURE OF THE PARCELS OF DOMAINE WILLIAM FÈVRE :
4.11 hectares, ie 16% of the total appellation, with southern exposure, full sunlight, and parcels situated on the heights of the appellation.

SOIL AND SUBSOIL : Stony soil. Very white, dense and deep clay, mixed with a conglomerate of fossils and stones. The compressed limestone at a depth of 80 cm contributes aromas and spice to this Grand Cru in its youth.

Production of William Fèvre's Chablis Grand Cru "LES CLOS 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 : Remarkably complex bouquet, blending fruity, floral and spicy notes with a substantial mineral touch. Structured palate, opening up with age to give powerful, generous wines. **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.