



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

CHABLIS CHAMPS ROYAUX

The Chablis Vineyard

GRAPE VARIETY : 100% Chardonnay.

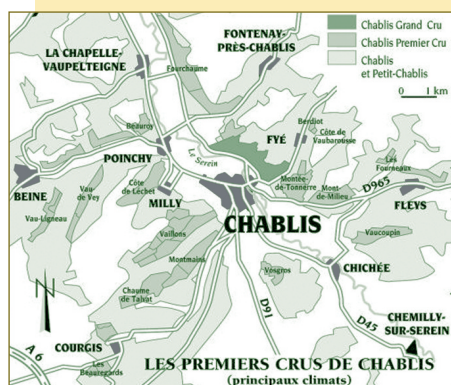
CHARACTERISTICS OF THE SOIL

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 CHAMPS ROYAUX : 3,055 hectares stretching from the extension of the Premiers Crus to the neighbouring communes.

Production of William Fèvre's Chablis Champs Royaux

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.

MATURING

8-10 months, in small stainless steel vats to preserve freshness, with maturing of 10% of the harvest in French oak barrels.

At table



CHARACTERISTICS OF THE APPELLATION : Very fresh bouquet with notes of citrus and whitefleshed fruit, with a very slightly oaky finish. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation. FOOD-WINE MATCHES : Fish dishes, grilled or in a light sauce; various seafood and oysters. SERVING TEMPERATURE : 12°C-14°C.