



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

CHABLIS PREMIER CRU MONTMAINS DOMAINE

The Chablis Vineyard

GRAPE VARIETY : 100% Chardonnay.

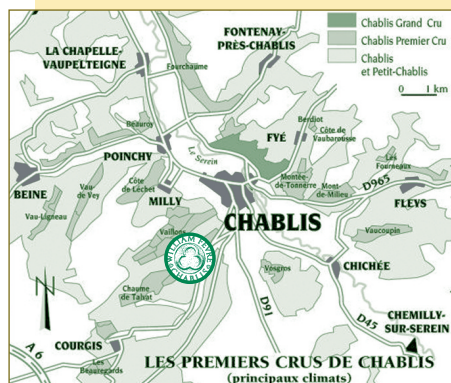
CHARACTERISTICS OF THE SOIL

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 PREMIER CRU MONTMAINS :
98 hectares on the left bank of the Serein, on land that is well oriented but also very sensitive to frost.

SURFACE AND EXPOSURE OF THE PARCELS OF DOMAINE WILLIAM FÈVRE :
1.75 hectares with a southeast orientation, in the Montmains, Butteaux and Forêts parcels, very representative of this Premier Cru.

SOIL AND SUBSOIL : Fairly deep soil, on an airy Kimmeridgian subsoil.
A blend of marl and clay (almost blue in Les Butteaux).

Production of William Fèvre's Chablis Premier Cru "MONTMAINS DOMAINE"

THE HARVEST

Manual, in small cases (holding up to maximum 13kg), with the 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.

MATURING

10-13 months in French oak barrels for approximately 50% of the harvest, the remainder in small stainless steel vats.

At table

CHARACTERISTICS OF THE APPELLATION : A structured, lively and mineral wine with good length on the palate. Both straightforward and fresh, with exemplary concentration. **FOOD-WINE MATCHES :** Fish, seafood and shellfish, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.

SERVING TEMPERATURE : 12°C-14°C.

