



WILLIAM FEVRE

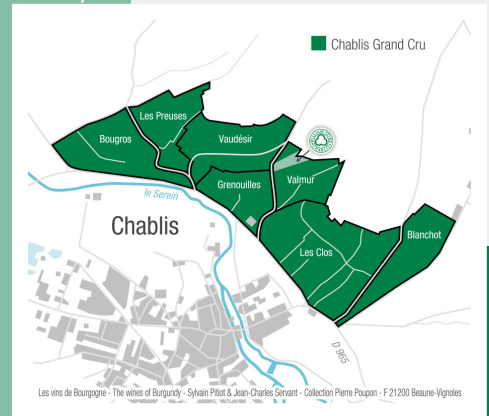
GRANDS VINS DE CHABLIS

CHABLIS GRAND CRU VALMUR DOMAINE

VINEYARD

With its terroir split into two parts on either side of the Sainte Vaubourg fountain path, it has slightly deeper clay-limestone soils than the other Grands Crus. Its shape is reminiscent of a small valley hence the name "Valmur".

- **GRAPE VARIETY:** 100% Chardonnay
- **SOIL AND SUBSOIL OF CHABLIS:** Chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period, 160-140 million years ago), rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.
- **SOIL AND SUBSOIL OF THE APPELLATION:** Deep clay-limestone on marl.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 13.19 hectares in the middle of the Grands Crus. It forms a valley bordering that of Vaudésir, its tip joining part of Les Clos.
- **SURFACE AND LOCATION OF OUR PARCELS:** 1.15 hectare, i.e. 9% of the total appellation, with a south/southeast exposure.



TASTING

- **TASTING NOTE:** Charming bouquet with astonishing fruitiness and a good mineral character. The powerful, strongly constituted palate lacks neither elegance nor roundness.
- **FOOD/WINE PAIRING:** Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.
- **THE PERFECT PAIRING:** Caviar jelly oysters
- **SERVING TEMPERATURE:** 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 60 to 70% of the harvest. The remainder is vinified in small stainless steel vats.
- **MATURING:** 14 to 15 months, of which 5 to 6 months on fine lees in French oak barrels, for 60 to 70% of the harvest. The end of maturation occurs in small stainless steel vats.



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