



# WILLIAM FEVRE

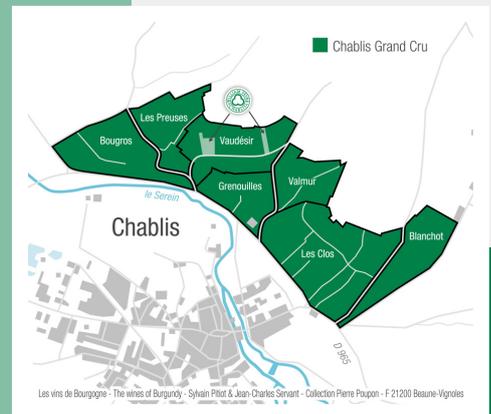
GRANDS VINS DE CHABLIS

## CHABLIS GRAND CRU VAUDÉSIR DOMAINE

### VINEYARD

Set in the very heart of the Grand Cru area, Vaudesir has a subtle diversity in exposure. Its steep terrain contains more clay than limestone and produces wines of great finesse and elegance.

- **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:** Very steep slope, with more clay than limestone.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 14.71 hectares located between Valmur and Les Preuses, with double exposure: the northern part, very well oriented to the south; and the southern part, oriented to the west.
- **SURFACE AND LOCATION OF OUR PARCELS:** 1.20 hectares, i.e. 8% of the total appellation, with full southern exposure.



### TASTING

- **TASTING NOTE:** Fresh, refined aromas of flowers and fruit. On the palate, it is distinguished by particular subtlety: a delicious blend of softness and liveliness. Round and airy, it is very charming from its first youth.
- **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:** Farm-reared poulard with morel sauce.
- **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 50 to 60% 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 50 to 60% of the harvest. The end of maturation occurs in small stainless steel vats.

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