



# WILLIAM FEVRE

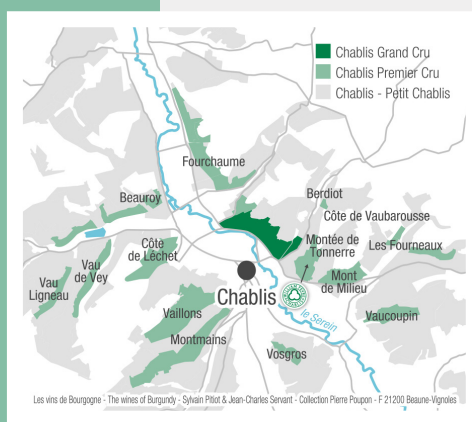
GRANDS VINS DE CHABLIS

## CHABLIS PREMIER CRU MONTÉE DE TONNERRE DOMAINE

### VINEYARD

With a geological structure similar to the Grands Crus and excellent exposure, this terroir is considered one of the best Premiers Crus. The wine is both full and rich yet can also show its mineral and floral characteristics.

- **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). Located on either side of the Serein River.
- **SOIL AND SUBSOIL OF THE APPELLATION:** Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.
- **SURFACE AND LOCALISATION OF THE APPELLATION:** 43 hectares on the right bank of the Serein, continuing on from the Les Clos and Blanchot Grands Crus.
- **SURFACE AND LOCATION OF OUR PARCELS:** 2.24 hectares oriented southeast, south and southwest. Located on the "lieux-dit" Pied d'Aloue, Chapelot and Côte de Bréchain.



### TASTING

- **TASTING NOTE:** Complex bouquet with floral and fruity aromas, and intense mineral notes. Structured palate in its youth, becoming more subtle and elegant and developing ripe fruit notes.
- **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:** Scallops and sparagus.
- **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 40 to 50% of the harvest. The remainder is vinified in small stainless steel vats.
- **MATURING:** 13 to 14 months, of which 5 to 6 months on fine lees in French oak barrels, for 40 to 50% of the harvest. The end of maturation occurs in small stainless steel vats.



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