



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

2021 vintage and harvests at William Fèvre

2021 was a difficult year for agriculture, and France's vineyards were not spared.

There were 20 nights of frost and the capricious, rainy weather led to a threat of powdery and downy mildew at the end of the growth cycle, and then botrytis.

This all had a significant impact on yields, with an average of between 25 and 30 hl/ha

Properties on the right bank benefit from protection systems (heating cables, burners, spraying) so they were less affected.

The harvest began with two plots on 17 September and then the rest on Monday 20 September. They lasted 8 days.

We found maturities like those from 30-40 years ago (12% on the best terroirs), with good acidity and fairly low pHs.

After the alcoholic fermentations, our cellar master Didier Séguier commented:

"These are pure, very fruity wines with a lovely freshness".

