

DOMAINE WILLIAM FÈVRE



CHABLIS 1ER CRU BEAUROY - DOMAINE 2021

Chablis 1er Cru, France

ABOUT WILLIAM FÈVRE

Starting with a modest seven-hectare plot in 1959, William Fèvre today is not only one of the most influential landowners in Chablis — possessing an impressive 70 hectares of vineyards (all vinified separately) — they also indisputably have the greatest holdings, including 15.9 hectares classified as Premiers Crus and 15.2 as Grand Crus. The vineyards boast an impressive average vine age ranging from 30 to 60 years and have been farmed organically since 2000.

THE WINE

Premier Cru Beauroy is an excellent introduction to the Premier Cru wines in the William Fèvre collection. One of the main Premier Crus on the left bank of the Serein, its clay-limestone soils impart an elegant finesse and approachability that makes it a natural entry point into the range. Domaine William Fèvre farms 1.12 hectares within Troësmes, one of the first lieux-dits to produce Premier Crus and the best-oriented site within Beauroy, on south to southeast-facing slopes that yield wines of balance, mineral freshness, and floral precision.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 1.12-hectare south to southeast-facing plot within Troësmes, the finest lieu-dit of the Beauroy Premier Cru. Clay-limestone soils and subsoils.

WINEMAKING: Gravity-fed. Short pneumatic pressing. Natural fermentation in stainless steel vats.

VINTAGE: Severe spring frosts devastated yields across 17 nights in April. A strong summer recovery delivered fruit of good quality from very low volumes.

AGING: 18 months total. 25% aged 5 to 6 months on fine lees in French oak barrels, finishing in stainless steel.

ALC. BY VOL.: 12.5%

PRESS

93

Wine Spectator

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: o xo (o)

CASE DM: o xo xo in

CASE WEIGHT: o lb

BTL DEPTH: o in

BTL HEIGHT: o in

BTL WEIGHT: o lbs

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SRP: \$86

UPC: NO UPC CODE

SCC: