

DOMAINE WILLIAM FÈVRE



CHABLIS 1ER CRU FOURCHAUME 2022

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

Fourchaume is the most celebrated Premier Cru in Chablis, sitting on the right bank of the Serein in the exact continuation of the Grands Crus slope, separated from Grand Cru Les Preuses by a single path. Domaine William Fèvre farms this powerful, mineral terroir on marl soils with the same rigor applied across the entire domaine. Very aromatic, with fruit and floral notes, and a palate that blends power, finesse, and roundness.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 130-hectare Premier Cru on the right bank of the Serein, adjacent to Grand Cru Les Preuses. Marl with fairly deep soils.

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

VINTAGE: A mild winter and a timely delay before spring frosts protected the crop. Harvest began August 31 with thick-skinned, pulpy grapes in perfect sanitary condition.

AGING: 17 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 Advocate

WILLIAM FÈVRE

CHABLIS 1ER CRU FOURCHAUME 2022

Chablis 1er Cru, France



PRESS

93

Wine Advocate

PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 15x8 (120)

CASE DM: 12.04x10.35x7.24 in

CASE WEIGHT: 18.34 lb

BTL DEPTH: 2.75 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 2.91 lbs

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 130-hectare Premier Cru on the right bank of the Serein, adjacent to Grand Cru Les Preuses. Marl with fairly deep soils.

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

VINTAGE: A mild winter and a timely delay before spring frosts protected the crop. Harvest began August 31 with thick-skinned, pulpy grapes in perfect sanitary condition.

AGING: 17 months total. 25% aged 5 to 6 months on fine lees in French oak barrels, finishing in stainless steel.

ALC. BY VOL: 12.5%

SRP: \$105.99

UPC: NO UPC CODE

SCC: 30850061914058