

DOMAINE WILLIAM FÈVRE



CHABLIS 1ER CRU MONTÉE DE TONNERRE - DOMAINE

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

The Montée de Tonnerre wraps around the hillside immediately east of the Côte des Grands Crus. Its geological profile closely resembles the Grands Crus and as such is considered one of the finest Premiers Crus. Fèvre's holdings are in three lieux-dits on the crest of the hill with exposures ranging from southwest to south to southeast. Both full and rich while holding onto mineral and floral characters, the wine shows intensity and complexity in its youth, and will develop subtlety as it ages.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 2.24 hectares on the hillside directly east of the Grands Crus. Fèvre's holdings clustered on the crest of the hill rather than further up the valleys to either side.

WINEMAKING: Native yeast fermentation with malolactic conversion. 40-50% ages on the lees for 5-6 months.

AGING: 40-50% on the lees in old French oak, 5-6 months; the rest in stainless. Finishes in stainless with élevage totaling 14-16 months before bottling.

ALC. BY VOL.: 12.50%

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PACKAGE SPECS

PACK: 3x15L W

CLOSURE: Cork

PALLET: 20

CASE DM: 15.35x14.17x5.11

BTL HEIGHT: 13.96 in.

BTL WEIGHT: 3.68 lb.

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SRP: \$283.00

UPC: NO UPC CODE

SCC: 80850061914183