

DOMAINE WILLIAM FÈVRE



CHABLIS 1ER CRU MONTMAINS - DOMAINE 2024

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

William Fèvre Premier Cru Montmains is a benchmark Chablis grown on the region's famously stony left bank. Montmains is both a specific climat and an umbrella name that includes Forêts and Butteaux. Fèvre owns 3.69 hectares across all three, blending minerality, fruit, and richness. South-east facing and frost-prone, the site yields structured, concentrated wines with freshness and length. Vinified gently and aged partially in oak, Montmains is precise and lifted, with pronounced mineral notes and strong aging potential.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Premier Cru on the left bank of the Serein with particularly stony soils. 3.68 hectares from all three climats.

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

VINTAGE: A season of frost, hail, and disease pressure took a toll on volumes, but a mild September allowed the grapes to ripen fully, delivering a harvest of sound quality.

AGING: 18 months total. 30% aged 5 to 6 months on fine lees in French oak barrels, finishing in stainless steel.

ALC. BY VOL.: 13%

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SRP: \$108

UPC: NO UPC CODE

SCC: 30852165006981

PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 15x8 (120)

CASE DM: 12.55x10.39x6.92 in

CASE WEIGHT: 17.63 lb

BTL DEPTH: 2.75 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 2.91 lbs