

DOMAINE WILLIAM FÈVRE



CHABLIS DOMAINE 2022

Chablis , 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

Domaine William Fèvre is the benchmark producer in Chablis, the largest Grand Cru owner in the appellation and a defining voice in the region's identity since 1959. Chablis Domaine is the village-level expression of that legacy: 46.8 hectares of Chardonnay on Kimmeridgian marl and limestone, planted in the extension of the Premier Crus and farmed with the same rigor as the domaine's finest holdings.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 46.8 hectares on Kimmeridgian marl and clayey limestone, situated on both sides of the Serein River in the extension of the Premier Crus.

WINEMAKING: Gravity-fed. Short pneumatic pressing. Natural fermentation in stainless steel, with 5 to 10% vinified in older French oak barrels.

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: 10 to 12 months in stainless steel. 5 to 10% aged 5 to 6 months in French oak barrels averaging 6 years old.

ALC. BY VOL.: 12.5%

PRESS

92

Wine Spectator

"Bursting with peach, apple, lemon and flint aromas and flavors, this expressive and supple white is harmonious and ready to enjoy yet should develop well over the next five to seven years. Excellent length."

-Bruce Sanderson, Wine Spectator

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x5 (70)

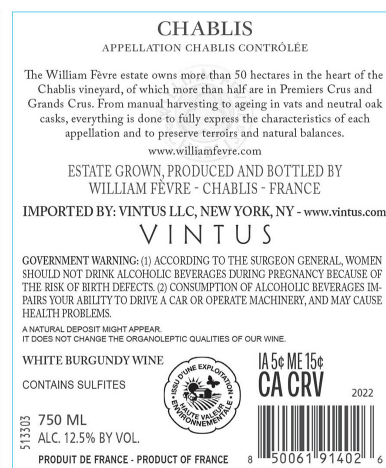
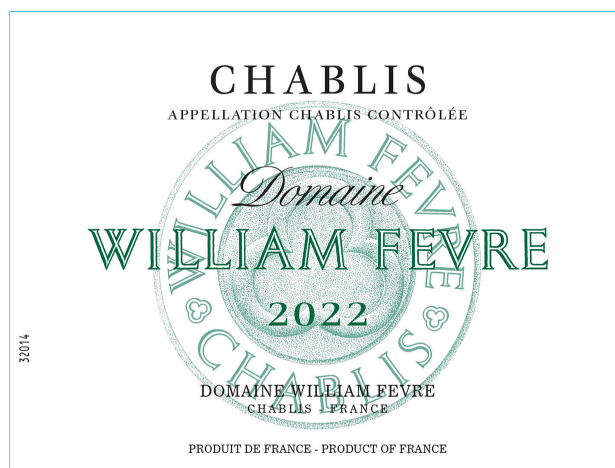
CASE DM: 13.7x10.27x12.32 in

CASE WEIGHT: 36.13 lb

BTL DEPTH: 2.75 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 2.91 lbs



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SRP: \$52

UPC: NO UPC CODE

SCC: 10850061914023