

DOMAINE WILLIAM FÈVRE



CHABLIS DOMAINE 2023

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

William Fèvre Chablis Domaine is a benchmark expression of the region, crafted entirely from estate-grown fruit rooted in classic Kimmeridgian subsoil. With 38 hectares of vines—many bordering Premier Cru sites—this wine reflects the purity and precision of its terroir. Fermented with indigenous yeasts and aged primarily in stainless steel (with just a touch of older oak), it balances vibrant citrus and white-fleshed fruit with the appellation's hallmark minerality. Fresh, supple, and crystalline, it pairs effortlessly with oysters, sushi, and simply prepared se

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Only estate vineyards go into this wine, mostly those adjacent to Premier Cru vineyards around the appellation.

WINEMAKING: Gravity fed cellar, fermented with native yeasts and malolactic conversion in stainless steel

VINTAGE: The 2023 vintage shows remarkable concentration and freshness thanks to a warm, dry growing season balanced by timely rains, yielding vibrant, mineral-driven wines.

AGING: 10-12 months stainless steel, 5% in used oak for 6 months.

ALC. BY VOL.: 12.5%

PRESS

92

James Suckling

90

Wine Advocate

"Good depth of minerality goes a bit deeper and vertically here with green apples, lime, chalk and seashells. Nicely round, with subtle salinity on the medium-bodied palate before a sleek, fresh finish."

-Zekun Shuai, James Suckling

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x5 (70)

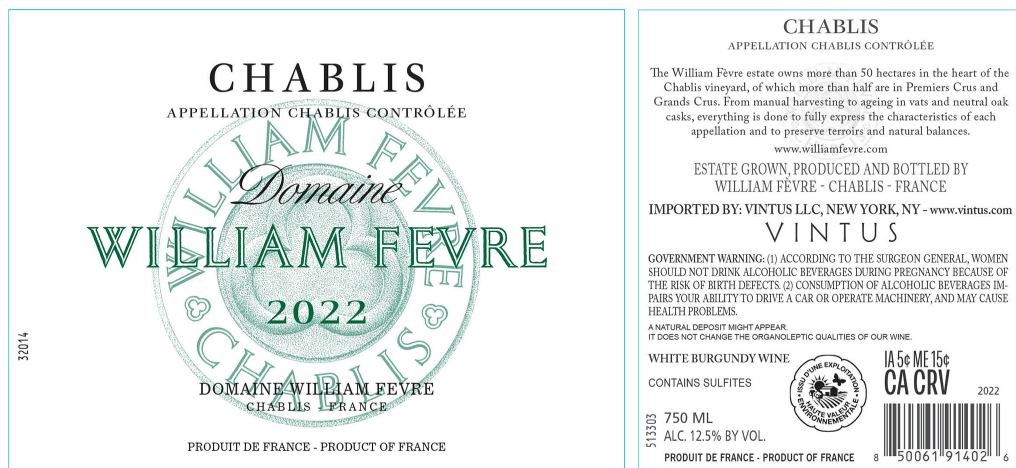
CASE DM: 13.7x10.27x12.32 in

CASE WEIGHT: 36.13 lb

BTL DEPTH: 2.75 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 2.91 lbs



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ALC. BY VOL.: 12.5%

SRP: \$52

UPC: NO UPC CODE

SCC: 10850061914023