

DOMAINE WILLIAM FÈVRE



CHABLIS GRAND CRU BOUGROS CÔTE BOUGUEROTS - DOMAINE 2022

Chablis Grand 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

Domaine William Fèvre Bougros is a powerful Grand Cru from the steepest slope in Chablis, with a gradient nearing 45 degrees. The domaine tends to 49% of the cru, including 2.11 hectares in the lieu-dit Côtes Bouguerots. The vineyard, planted mostly in the 1950s and '60s, sits on shallow soils that naturally restrict yields, creating a more complex wine. The wine undergoes an extended 14- to 15-month élevage, with about half of it spending time on the lees in old French oak barrels (averaging 6 years old), adding structure and depth to this exceptional wine.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Lieu dit in Bougros (west side, base of hill). Steep slopes, thin soils over clay and pebbles. Côtes Bouguerots has a full southern exposure and runs very near the Serein.

WINEMAKING: Native yeast fermentation with malolactic conversion. 50-60% ages on the lees for 5-6 months.

VINTAGE: Grilled seafood or chicken in a cream sauce. And, as always, oysters.

AGING: 50-60% in old French oak, 5-6 months; the rest in stainless. A further 9 months in stainless, élevage totaling 14-15 months before bottling.

ALC. BY VOL.: 12.5%

PRESS

95

Wine Enthusiast

94

Burghound

"A kiss of floral perfume overlays fresh, pure orchard fruit and firm stone, creating an elegant and sultry nose. The palate is precise and full bodied, with an intense wash of acidity, florals, and salinity that refreshes and defines. Stunning now, this wine will show even greater complexity after 2028. Cellar Selection."

—, Wine Enthusiast

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PACKAGE SPECS

PACK: 6x750ml W

CLOSURE: Cork

PALLET: 12x8 (96)

CASE DM: 12.99x11.22x7.83 in

CASE WEIGHT: 21.98 lb

BTL DEPTH: 2.75 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 2.91 lbs

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SRP: \$239

UPC: NO UPC CODE

SCC: 40852165006889