

DOMAINE WILLIAM FÈVRE



CHABLIS GRAND CRU BOUGROS - 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

From the storied Bougros vineyard on Chablis' western slopes, this Grand Cru exemplifies the power and elegance of this exceptional terroir. Nestled at the base of steep inclines, Bougros boasts soils rich in Kimmeridgian limestone and clay, fostering a wine with impressive structure and minerality.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

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

AGING: 60-70% aged in French barrique (no new oak) for 5-6 months, 30-40% in stainless steel.

ALC. BY VOL.: 12.50%

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SRP: \$184.00

UPC: NO UPC CODE

SCC: 40852165006926

PACKAGE SPECS

PACK: 6x750ml W

CLOSURE: Cork

PALLET: 22

CASE DM: 12.99x11.22x7.83

BTL HEIGHT: 11.65 in.

BTL WEIGHT: 2.75 lb.