

DOMAINE WILLIAM FÈVRE



CHABLIS GRAND CRU LES CLOS - 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 Les Clos is a complex Grand Cru, known for its tremendous aging potential. As the largest and most prestigious Grand Cru in Chablis, Les Clos is also where Fèvre claims the title of the most influential landowner. The domaine oversees eight plots spanning 4.11 hectares, more than any other estate, with some of the vines planted by William's father as far back as 1947 and 1948. These parcels are situated on deep clay soils resting over limestone in a cooler microclimate at the top of the slope, contributing to the wine's remarkable complexity.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Fèvre owns 4.11 hectares in Les Clos, divided among eight biodynamically farmed plots in the cool microclimate at the very top of the slope.

WINEMAKING: Vinified by gravity to avoid pumping, brief pneumatic pressing, and very light static settling to preserve fine lees for a natural fermentation.

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

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

ALC. BY VOL.: 12.5%

PRESS

96+

Wine Advocate

94

Wine Enthusiast

93

Burghound

"The 2022 Chablis Grand Cru Les Clos is a serious, structured wine, unwinding in the glass with aromas of ripe, waxy citrus rind, crisp orchard fruit and white flowers, framed by a deft touch of youthful reduction. Full-bodied, dense and satiny, it's layered, concentrated and multidimensional, with the most structure and substance of any wine in the range, but also the greatest need for patience to realize all its considerable potential."

—, Wine Advocate

WILLIAM FÈVRE

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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: \$257

UPC: NO UPC CODE

SCC: 40852165006872