

DOMAINE WILLIAM FÈVRE



CHABLIS GRAND CRU VALMUR - 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

The cru Valmur resembles a little valley, with two hillsides on either side of the Sainte Vaubourg fountain path. Fèvre's parcel climbs the length of the vineyard on the western hillside, exposed south/southeast. Its deep clay and limestone soils tend to produce fruity and powerful wines still with the Chablisien minerality.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 1.15 contiguous hectares on the western hill of Valmur with south/southeast exposure. Deep soils of clay and limestone.

WINEMAKING: Native yeast fermentation with malolactic conversion. 60-70% 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: \$230.00

UPC: NO UPC CODE

SCC: 40852165006919

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.