

DOMAINE WILLIAM FÈVRE



SAINT-BRIS

Saint-Bris, 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

Located in the southwest of Chablis, Saint-Bris is the only appellation in Burgundy that allows Sauvignon Blanc; this example is intensely aromatic and enticingly light.

TECHNICAL INFORMATION

VARIETY: 100% Sauvignon Blanc

VINEYARD: Located southwest of Chablis, Fèvre's vineyards are planted in a mix of stones, hard limestone, and clay-silt.

WINEMAKING: 12-hour pre-fermentation maceration; native yeast fermentation with malolactic.

AGING: 8-10 months in stainless steel

ALC. BY VOL.: 12.00%

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PACKAGE SPECS

PACK: 12x750ml C

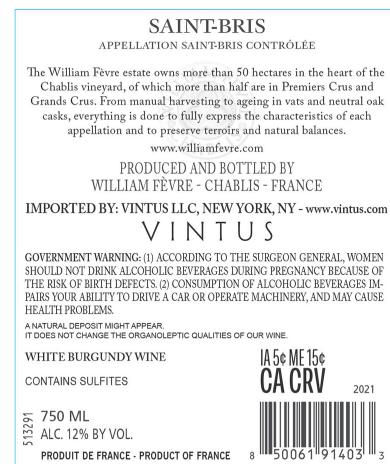
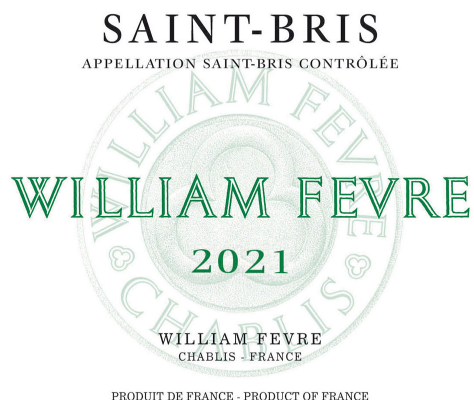
CLOSURE: Cork

PALLET: 36

CASE DM: 13.7x10.27x12.32

BTL HEIGHT: 11.65 In.

BTL WEIGHT: 2.75 In.



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SRP: \$

UPC: NO UPC CODE

SCC: 10850061914030