

WESTERN RESERVE WINES CLUB NOVEMBER 2023



WINE: *Domaine William Fèvre Chablis 2021*

VARIETALS: *100% Chardonnay*

Viticulture Area: *Chablis*



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

Bottle Price: \$49.99 Case Price: \$539.89 plus tax

INTRODUCTION

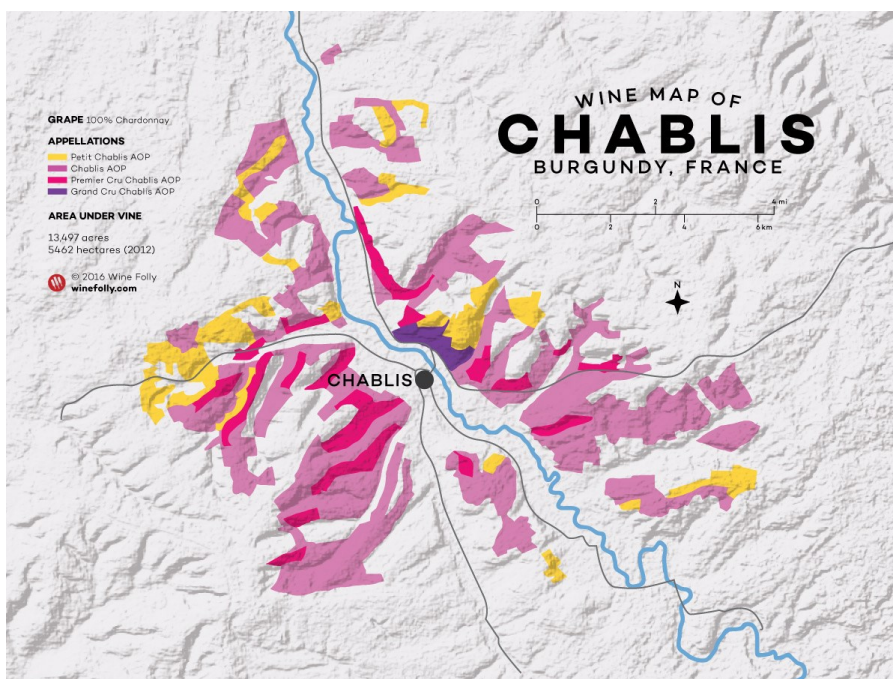
Each terroir is incomparable, but however wonderful it is, a terroir cannot fully express itself without the skill of man. At Domaine William Fèvre, everything that can be done is done, whatever the appellation, to achieve the quintessential character of Chablis. In the cellars, the cellar master becomes an orchestra conductor guiding the wines according to the domain's demands for quality and elegance.

The domain uses old barrels with an average age of 6 years rather than new oak, in order to preserve freshness and minerality and enable the subtle nuances of Chablis' terroirs to fully express themselves. This careful process allows us to produce rich wines of great aromatic purity, which keep their unique character and express the particular characteristics of each vintage.



REGION

Chablis is already widely known for its unique personality and special minerality... and among these "grands vins", those of Domaine William Fèvre are iconic. Over half of its vineyards are Premiers and Grands Crus : a white gold hue and vibrant bouquet: fresh fruit, white flowers, citrus, wonderful minerality and incredible purity. On the palate, there's an abundance of flavors, perfect balance and a unique expression of freshness and elegance. A stunning glass of wine, perfect for enjoying and sharing.



Made up of 78 hectares and 90 separate parcels, Domaine William Fèvre's vineyards enjoy both a great complexity and incredible richness.

To preserve their environment, the vineyards are carefully managed. Limiting yields is a given, and the vines have been cultivated using organic methods for many years. The domain carries out harvesting by hand in small crates followed by rigorous sorting, and pays close attention to detail at every stage of the process.



February
2015

Practicing sustainable growing in its vineyards for nearly 10 years now, Domaine William Fèvre has just obtained "High Environmental Value" (HVE) status, the highest level of environmental certification.

PRODUCER

The William Fevre estate owns more than 50 hectares in the heart of the Chablis vineyard, of which more than half are in Premier Crus and Grand Crus. From manual harvesting to ageing in vats and neutral oak casks, everything is done to fully express the characteristics of each appellation and to preserve terroirs and natural balances.

VINEYARD: Combining lovely fruitiness with an attractive freshness and characteristic minerality, Chablis is a wine region with global renown. Domaine William Fèvre's vineyards sit on Kimmeridgian subsoil and enjoy ideal exposures for the production of a very fine wine.

SOIL OF CHABLIS: Chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period, 160-140 million years ago). Located on either side of the Serein River. **SUBSOIL OF CHABLIS:** Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis. **SURFACE AND LOCALISATION OF THE APPELLATION:** 3400 hectares stretching from the extension of the Premiers Crus to the neighboring communes.

HARVEST: Manual | **VINIFICATION:** Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine. Brief (1½-2 hours) pneumatic pressing to obtain a gentle separation of the solid and liquid parts of the grape. Very light static settling of the juice to preserve enough fine lees so that the alcoholic and malolactic fermentations can occur naturally. The must is run in small stainless steel vats. **MATURING:** 8 to 10 months in stainless steel vats to preserve freshness.



Tasting Notes:

93 Points - "This is really bright and clear with sliced apple, pear and stone. Some chalk, too. It's linear and tight. Pretty length and freshness." - James Suckling

92 Points - "Subtle zestiness insinuates itself on the subtle cornmeal notes of this wine's nose. More air reveals fresh green-pear peel. The palate comes in with ripeness and pervasive citrus freshness. Bright and juicy, the wine has gentle but zesty concentration and fresh resonance." - Wine Enthusiast

Food Suggestions:

Fish dishes, grilled or in a light sauce; various seafood, oysters and sushis.

The perfect pairing Salmon tartare. Serving Temperature: 12°C to 14°C

Remember We Taste The Bad Ones So you don't have to!

CHEERS!!!

Sources:

<https://www.williamfevre.fr/>

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Premier First White