WILLIAM FEVRE

GRANDS VINS DE CHABLIS

PETIT CHABLIS

The Chablis Vineyard

GRAPE VARIETY : 100% Chardonnay.

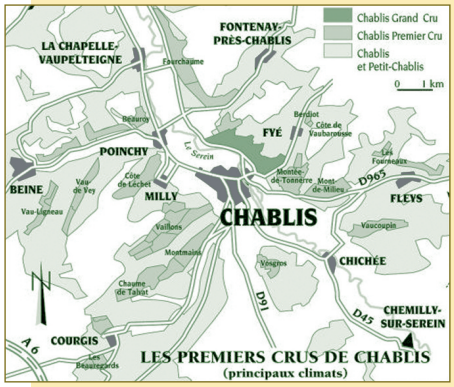
CHARACTERISTICS OF THE SOIL

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.

CHARACTERISTICS OF THE SUBSOIL

Rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.

The parcels in the appellation



SURFACE AND LOCATION OF THE PETIT CHABLIS :
650 hectares stretching from above the Grands Crus down to the neighbouring communes (Chichée, Beine, etc...).

SURFACE, LOCATION AND EXPOSURE OF THE PARCELS CULTIVATED BY DOMAINE WILLIAM FÈVRE : 7.5 hectares, situated above the Grands Crus with southwest exposure.

Production of William Fèvre's Petit Chablis

VINIFICATION

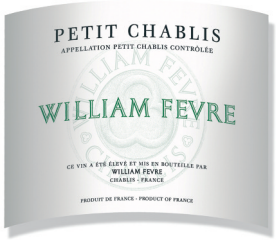
Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine.

Brief (1½-2 hours) pneumatic pressing to obtain a gentle separation of the solids and liquids 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.

MATURING

8-10 months, in small stainless steel vats to preserve freshness.



At table

CHARACTERISTICS OF THE APPELLATION : Bouquet marked by great freshness. Fruity, floral and mineral notes. A light and lively wine. FOOD-WINE MATCHES : Seafood (oysters). SERVING TEMPERATURE : 12°C-14°C.

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