



WILLIAM FEVRE

GRANDS VINS DE CHABLIS

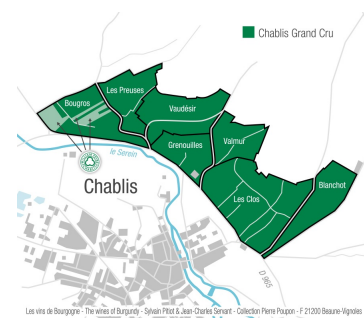
(<https://www.williamfevre.fr/>)

CHABLIS GRAND CRU BOUGROS DOMAINE

VINEYARD

This Climat lies at the very western end of the Grands Crus area, at altitudes ranging from 130 to 170 m on fairly deep marl and clay terrain with a southwest exposure. On the palate, this appellation's wines are often very full and rich.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Marl and clay
- DOMAIN SURFACE: 6.23 hectares
- APPELLATION SURFACE: 12.62 hectares
- ORIENTATION OF THE PARCELS: Southwest



TASTING

- TASTING NOTE: Rich bouquet with intense mineral notes. Full and round, yet firm and massive on the palate.
- FOOD/WINE PAIRING: Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.
- PERFECT PAIRING: Breton lobster salad.
- SERVING TEMPERATURE: Between 12°C to 14°C



KNOW-HOW

- SUPPLY:
- 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 into French oak barrels (aged of 6 years in average) for 50 to 60% of the harvest. The remainder is vinified in small stainless steel vats.
- MATURING: 14 to 15 months, of which 5 to 6 months on fine lees in French oak barrels, for 50 to 60% of the harvest. The end of maturation occurs in small stainless steel vats.

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