



WILLIAM FEVRE

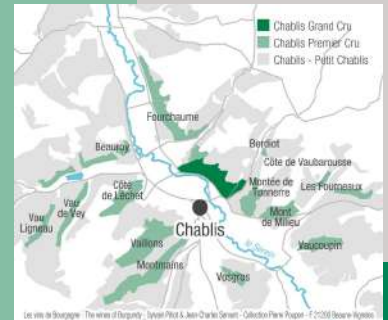
GRANDS VINS DE CHABLIS

PETIT CHABLIS

VINEYARD

Petit Chablis is a perfect introduction to the world of Chablis' fine wines. Its Portlandian subsoil differs somewhat from other AOCs in the region. However, it still evokes Chablis characteristics with lovely freshness on the palate.

- GRAPE VARIETY: Chardonnay
- GROUND OF THE APPELLATION: Hard, brown limestone, or sometimes silty, sandy soils.
- APPELLATION SURFACE: 1030 hectares



TASTING

- TASTING NOTE: Bouquet marked by great freshness. Fruity, floral and mineral notes. A light and lively wine.
- FOOD/WINE PAIRING: Seafood, oysters.
- PERFECT PAIRING: "Marinières" mussels.
- SERVING TEMPERATURE: Between 12°C to 14°C

KNOW-HOW

- 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.



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