

DOMAINE FÈVRE

CHABLIS

Domaine Fèvre is a family own estate of approximately 121 acres under vine in total including a large proportion of classified holdings (Grand Cru Les Preuses, 1er Cru Fourchaume, and 1er Cru Mont de Milieu) They are settled in Fontenay-Pre- Chablis. Gilles and Nathalie are pleased to develop the heritage given to them by their ancestors. Their daughter Julie joined the domaine and brings a different perspective thanks to her innovative expertise and experiences throughout the world. The vineyard has been farmed using sustainable practices for more than 25 years.



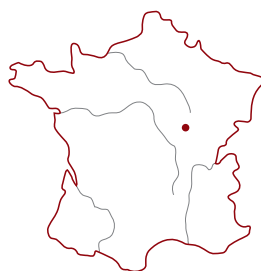
100% Chardonnay

46-50°F
8-10°C

0-5 years

20-71
years old

Organic

30 hl/ha
120000 Bts**VINEYARD** : 33 ha vines**LOCATION** : All the plots are planted around Fontenay-Près-Chablis, at the very heart of Chablis' vineyard.**SOIL** : Clay and Limestone from Kimmeridgien.**EXPOSURE** : Different exposures.

TERROIR

WINEMAKING

VINIFICATION : Vinification and ageing on fine lees during 10 months in air-conditioned stainless steel tanks.
Measured filtration (depending of wine balance).
Bottling and storage in air-conditioned cellar before shipping.

TASTING NOTES



Pale gold



Fresh, fruity with hints of citrus



Fresh and fruity, good minerality

FOOD PAIRING

Oyster

Grilled fish

Jambon persillé

- Roger Voss