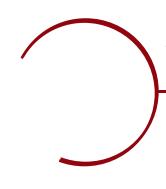
DOMAINE FÈVRE

PETIT CHABLIS Domaine Fèvre



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 pratices for more than 25 years.



100% Chardonnay



46-50°F 8-10°C



0-4 years



5 years old



Organic



40 hl/ha 8000 bottles





TERROIR VINEYARD: 1,5 ha vines

LOCATION: On the top, between the village Fontenay-

SOIL: Clay and Limestone from Portlandian.

Près-Chablis and Grands Crus de Chablis.

EXPOSURE: On a plateau.

WINEMAKING

HARVEST: Depending of the year.

VINIFICATION: Vinification in air-conditionned stainless steel tanks, with low temperature for conserving the fruity character.

Bottling and storage in air-conditioned cellar before shipping.



TASTING NOTES

FOOD PAIRING



Pale gold



Fresh, crisp and mineral



In the mouth, the aromas keep their freshness. Dry with delicacy, fruity and very pleasant

Aperitif Caesar salad

Shrimps a la plancha

