

DOMAINE FÈVRE

CHABLIS 1er CRU FOURCHAUME



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



50°F
10°C



2-6 years



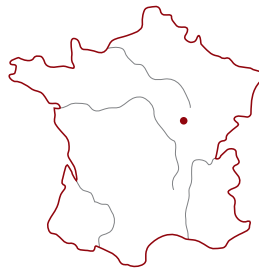
29-77
years old



Organic



22 hl/ha
30000 bottles



VINEYARD : 10 ha vines

LOCATION : On the long slopes in the heart of the Fourchaume (Village of Fontenay-Près-Chablis and Chablis).

SOIL : Clay and Limestone from Kimmeridgien.

EXPOSURE : The vineyards are situated on long slopes facing the sunrise (South and South-East).

TERROIR

WINEMAKING

VINIFICATION : Vinification and ageing on fine lees during 12 months (minimum) in air-conditioned stainless steel tanks.

Measured filtration.

Bottling and storage in air-conditioned cellar before shipping.

TASTING NOTES



Pale gold



Fresh, vivid and mineral



Long and rich, with fruity flavours
and mineral notes

FOOD PAIRING

Poultry blanquette

Cooked oysters

Jambon au Chablis