

## DOMAINE FÈVRE

CHABLIS 1<sup>er</sup> CRU VAULORENT

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

50-52°F  
10-11°C

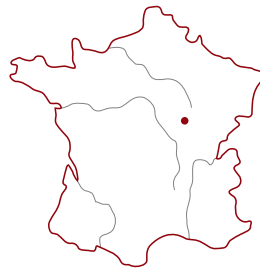
3-7 years



30 years old



Organic

30 hl/ha  
7500 bottles**VINEYARD** : 2,2 ha vines**LOCATION** : Situated just beside the Grands Crus, it is considered to be a unique terroir.**SOIL** : Clay and Limestone from Kimmeridgien.**EXPOSURE** : A southwest exposure.

## TERROIR

## WINEMAKING

**VINIFICATION** : Vinification and ageing on fine lees during 12 months (minimum) : for 20% in oak (new barrels) and the rest in air-conditioned stainless steel tanks. Bottling and storage in air-conditioned cellar before shipping.

## TASTING NOTES



Pale gold



Fruity, lightly toasty



Round and mineral

## FOOD PAIRING

Beaufort

Stir fry scallops

Fresh oysters