

## DOMAINE FÈVRE

## CHABLIS GRAND CRU LES PREUSES

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

53-57°F  
12-14°C

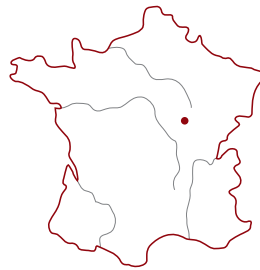
3-8 years



55 years old



Organic

20 hl/ha  
4500 bottles**VINEYARD** : 2,3 ha vines**LOCATION** : Situated in Chablis, along the right bank of the little River Serein.**SOIL** : Soils composed of a mixture of marl and of chalky Kimmeridgien have more depth, which allow the vines to develop their root systems and benefit from this unique terroir.**EXPOSURE** : South and South-East.

## TERROIR

## WINEMAKING

**VINIFICATION** : Vinification and ageing on fine lees during 15 months (minimum) : 30-35 % in oak fermented (50 new oak) and 65-70 % in stainless steel tank and ageing on fine lees during around 16-18 months (in oak and in tank).

Bottling and storage in air-conditioned cellar before shipping.

## TASTING NOTES



Pale gold



Fruity, harmonious



Juicy, tonic, very fresh

## FOOD PAIRING

Grilled lobster

Crawfish gratin

Veal carpaccio