

DOMAINE FÈVRE

CHABLIS



The Fèvre family has tilled the chalky soils of Chablis since before the French Revolution, with lineage in the village of Fontenay-près-Chablis dating all the way back to 1745. Each generation has increased the family holdings, and the domaine now encompasses almost 100 acres, including 36 acres of prime parcels in Chablis' Grand Cru and 1er Cru vineyards.

Gilles Fèvre met Nathalie while the two studied viticulture and enology at the Université de Bourgogne in Dijon. For the past several years, Nathalie has been Chef de Cave at La Chablisienne, the region's famous cooperative winery, which coincidentally was co-founded by Gilles' grandfather. Since 1923, the fruit of the Fèvre's labor has been sold to La Chablisienne, including grapes from the family's prized parcels in the Grand Cru Les Preuses and 1er Cru Fourchaume-Vaulorent (a 42-acre vineyard on the right bank of the Serein River between the 1er Cru Fourchaume and Grand Cru Les Preuses). This all changed with the 2004 vintage when Nathalie left the co-op to launch Domaine Fèvre with her husband.

Gilles takes a natural approach in tending the vineyards, employing bio-friendly alternatives to chemical herbicides and pesticides. And Nathalie now focuses her winemaking talents solely on the family's grapes. The new modest, but state-of-the-art winery is equipped with a pneumatic press, 20 stainless steel tanks and chais for aging. With their first vintage, 2004, the Fèvres were awarded Guide Hachette's prestigious Coup de Coeur for their Grand Cru Les Preuses; an encouraging sign of things to come.

DOMAINE FACTS

VINES & WINES:	Total of 98 acres planted entirely to Chardonnay Chablis Grand Cru Les Preuses: 5.7 acres Chablis 1er Cru Fourchaume-Vaulorent: 5.4 acres Chablis 1er Cru Fourchaume: 24.7 acres Chablis 1er Cru Mont de Milieu: 1.2 acre vineyard swap with Domaine Pinson AC Chablis from parcels on the Côte de Fontenay just to the northeast of the Grand Cru slope: 61.8 acres
SOILS:	Kimmeridgian (Argilo-Calcaire du Kimméridgien) Chalky marl with hard limestone containing fossilized sea shells
HARVEST:	Grand Cru Les Preuses and 1er Crus picked by hand using shallow bins AC Chablis parcels harvested mechanically
YIELDS:	Grand Cru Les Preuses - 45 hectoliters/hectare maximum 1er Crus Fourchaume and Vaulorent - 50 hectoliters/hectare maximum AC Chablis - 50 hectoliters/hectare maximum
VINIFICATION & ELEVAGE:	Pneumatic press with fermentation in 5000 liter (50 hl) stainless steel tanks. All wines undergo secondary malo-lactic fermentation. AC Chablis and 1er Cru Fourchaume bottled after 6 to 8 months in temperature controlled stainless steel tanks on fine lees. Percentage of 1er Cru Vaulorent (15-20%) and Grand Cru Les Preuses (25-30%) aged in barrel for 10 to 12 months (also on lees). Bentonite fining used when necessary and measured filtration depending on balance.
ANNUAL PRODUCTION:	100,000 bottles / 8333 cases

