

# CHABLIS

Our CHABLIS come from parcels situated beside the village of FONTENAY-Près-CHABLIS, at the very heart of Chablis' vineyards.

On high plains or steep hills, all our Chablis grow on stony soils (Kimmeridgien Limestone) which allow a moderate production. Most of our vineyards are between 15 and 25 years old. Some parcels were planted by Gilles' Great grand father, Marcel, around 1950/1960.

Our Chablis are fresh and fruity (white flesh fruits, like peach and pear, with citrus notes), and already showing good minerality.

Pleasant with an aperitif, they make a good marriage with oysters, shell fish and grilled fish, but also with traditional Burgundy recipes such as "jambon persillé" (ham with parsley).



- VARIETY** : Chardonnay (planted between 1960 and 2013)  
From 5 700 to 9 000 grape-plants / Ha.
- SOIL** : The main substrate is Jurassic limestone (specifically, Kimméridgian limestone)
- SURFACE** : 32 hectares are planted all around the village of Fontenay-près-Chablis.
- VINIFICATION** : Vinification and ageing on fine lees during 10 months in air-conditioned stainless steel tanks. Measured filtration (depending of wine balance). Bottling and storage in air-conditioned cellar before shipping.
- PRODUCTION** : 120 000 Btles



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LE SAVOIR-ÊTRE DU VIN