PRIVATE CELLAR

Chablis, Domaine William Fèvre 2015

Burgundy has faced unprecedented weather events in the past few years, with the brunt being borne by Chablis which appears to act as a lightening conductor for the rest of the region. Hail, frost, storms, all have passed through since 2009, the last vintage which anyone could call "normal" for the appellation, and 2015 was no different, with a late hail storm on 31st August hitting Premiers Crus Montmains and Montée de Tonnerre and Grand Cru les Clos, dashing hopes of an abundant harvest after all. That said, good things can come out of bad and there is no doubt that whilst yields may have been pitifully small, the quality over the past half-decade has been incredibly high, with each vintage being stamped with its own particular style.

2015 was a textbook growing season, with the *vigneron* needing to do little more than take a back seat and let nature do her work. A mild winter with a decent amount of water set things fair for an early crop and flowering duly followed speedily and successfully. June and July followed with incredibly hot temperatures after which August was somewhat cooler, although still fine; the hailstorm on 31st August heralded a move to cooler weather and harvesting at Fèvre began on 3rd September in fine conditions.

In terms of style, the 2015 Chablis are very different to the 2014s; plump, almost luscious, these are atypical yet they bear the classic hallmarks, shrouded in broader fruit than usual. For the hard core Chablis drinker these may prove too rich, but for the more broadminded Chablis lovers they will be delicious, combining racy, mineral fruit with a little glint of richness and fat and they will drink well whilst we wait for the more austere 2014s to evolve.

No offer of 2015 wines would be complete without a brief mention of the catastrophic frost which hit Chablis late in April 2016, destroying buds and leaves, leaving many producers some 70-90% down on a normal year. If you love Chablis, with so little wine available for next year's offer, we advise you to buy these wines whilst you can.

January, 2017 E&OE

			£ per case under bond
Chablis Villages Domaine William Fèvre	2015	6 per case	£70

As with any good establishment, the House wine shows the way, and William Fèvre's *village* Chablis is the perfect introduction to their more illustrious vineyards. Pale with a fresh, leafy nose of white fruits, warm and enticing, leading to a lightly citrus palate with a distant mineral note, fresh and juicy with lovely balance. Delicious already!
Drink 2017 - 2019

Chablis 1er Cru Vaillons Domaine William Fèvre	2015	6 per case	£145

More intense in colour with a nose of tight, lactic white fruit, white flowers, with more depth but essentially quite closed at present, leading to a palate of rich, broad smooth white fruits, again a citrus note, intense and racy, with lovely backbone and good floral fruit on the finish. Broad and appealing. Drink 2018 - 2020

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				£ per case under bond
Chablis 1er Cru Montmains Domaine William Fèvre	2015		6 per case	£145

South west of Chablis, on south-east facing slopes. Pale gold, vibrant on the nose with white flowers and green stone fruit, pure and alluring yet not too overt, leading to a palate of broad ripe fruit, fresh with lovely density, again white flowers, and a very distant mineral note going to a long, ripe finish. Delicious. Drink 2019 - 2022

Chablis 1er Cru Fourchaume Domaine William Fèvre	2015		6 per case	£175

From a selection of parcels within the Vaulorent part of Fourchaume. Pale in colour with a bright, fresh nose of white fruits – pear and apple – leading to a plumper palate with lovely fresh white fruits, racy and pure yet weighty too, saline with a crisp, intense finish. Drink 2019 - 2023

Chablis 1er Cru Montée de Tonnerre Domaine William Fèvre	2015		6 per case	£190

From three separate parcels, two of which are due south-west on the edge of the premier cru appellation. Pale in colour with a smoky, restrained nose with hints of gunflint, mineral with a distant iodine note, leading to a broader palate with again this bright salinity, fresh white pears, linear and pure, more typical of Chablis than perhaps some of the others, with a gorgeously vibrant finish. Drink 2020 - 2024

Chablis 1er Cru Vaulorent Domaine William Fèvre	2015	bottles magnums	6 per case 3 per case	£225 £235

Running along the same slope as the Grands Crus but with a different aspect, this is generally seen as one of the top premiers crus. Pale gold with a rich, concentrated nose of white flowers, white stone fruits and some lactic notes, perfumed too, leading to a layered palate, intense and rich yet fresh and floral too, really poised, almost fat but then delicious racy acidity comes through going to a vibrant, long finish. Really fine. Drink 2019 - 2024

Chablis Grand Cru Bougros Côte Bouguerots Domaine William Fèvre	2015		6 per case	£330

On a very steep, 40% plus gradient, south-facing slope, the 2.2 hectare Côte Bouguerots plot lies within the larger Bougros appellation but with very different soils; Bouguerots has very shallow, poor soil whilst Bougros in general has deeper, clay-rich soils. Pale gold with a racy, intense nose of fresh, floral white fruit, very charismatic leading to a tightly fruited palate of fresh, broad green stone fruits, almost creamy, fresh, leading to a racy finish. Drink 2020 - 2025

Chablis Grand Cru Les Clos	2015	bottles magnums	6 per case 3 per case	£365 £370

On the steep, south-east facing slopes dominating the village of Chablis; vibrant green gold with a tight, leafy nose of white fruits, again pear, with white flowers too and an ozone hint, leading to a palate of reduced white fruits, tight and restrained with fabulous power on the palate, again saline, going to a plump yet racy finish. Very restrained with delicious volume behind. 2020 - 2025

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Wines are offered subject to availability and may be allocated. Private Cellar's *en primeur* terms & conditions apply. For more information, visit www.privatecellar.co.uk

These wines are offered in bond and will be shipped during the course of 2017. When ordering, please let us know if you would like to take delivery duty paid when the wines are shipped or if you would prefer to store them under bond with Private Cellar Reserves LLP. Please note that Duty, VAT and delivery are payable when your wines are released for delivery to your home address.