PRIVATE CELLAR

## Domaine William Fèvre 2013

The Fèvre family have been in Chablis for several generations and are determined to remain true to both their own and Chablis' traditions whilst continuing to look forward and innovate too. One of the principal land owners of the region, their vineyard holdings comprise 51 hectares covering all of the top sites, from village level to premiers and grands crus, and they also act as négociants, buying in fruit from farmers with whom they have worked for a long time, in order to offer a greater range. However, all the wines we are offering here come from Domaine-owned vineyards.

The style of Domaine William Fèvre's 2013s is fresh and relatively full-bodied, wines which will drink well both early and in the mid-plus term, with the differences between the individual vineyards very clearly marked.

In common with most of France, 2013 in Chablis was not an easy year. Cold and wet with a delayed Spring, the vines were late to bud and correspondingly late to flower at the end of June and into July. The weather during flowering was far from kind and so a low yield was on the cards. July and August were hot, indeed the hottest in Chablis for some time and this welcome and necessary warmth helped the plants to catch up on their ripening. The well-documented rain storms from mid-September to mid-October introduced the threat of rot but this caused few problems for Fèvre thanks to their foresight in leaf-thinning at the end of August to encourage good air circulation and to allow the fruit to ripen fully. Harvesting began on 26th September, with everything safely in by 5th October before the weather took a turn for the worse.

Nicola Arcedeckne-Butler MW
January 2015

| | | | £ per case in bond, London |
|---|---|---|---|
| Chablis, Domaine William Fèvre | bottles | 12 per case | £115 |
| | magnums | 6 per case | £130 |

Unusually for village Chablis, 10% of this wine was fermented and aged for six months in old barrels. Pale, water white with light chalky fruit on the nose, tight and not overt at this stage, leading to a racy, fresh, elegant and linear palate with lovely lemon sherbet notes on the persistent finish. Drink 2015 – 2017

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|---|---|---|
| Chablis 1er Cru Vaillons, Domaine William Fèvre | 6 per case | £125 |

Pale gold in colour with a generous floral and herbaceous nose, leading to a palate of ripe yellow-skinned fruit and citrus cream. Racy, chalky and mineral-laden with a mouth-watering, saline touch on the finish. Drink 2016 – 2020

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# Domaine William Fèvre 2013

| | | £ per case in bond, London |
|---|---|---|
| Chablis 1er Cru Montmains, Domaine William Fèvre | 6 per case | £125 |

40% of the wine is fermented and matured for six months in old barrels. Very slightly deeper gold with a nose of fresh, chalky lemony fruit, plump and floral, leading to a palate of squeaky clean white stone fruit, racy, intense, long and rich on the finish with a light saline touch. A wine for instant gratification! Drink 2016 – 2020

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| Chablis 1er Cru Fourchaume, Domaine William Fèvre | 6 per case | £150 |

We have just two cases of this wine and it was not available to taste due to the small quantity produced. If you would like to buy this, please let us know by return and it will be sold on a first come, first served basis.

| | | |
|---|---|---|
| Chablis 1er Cru Montée de Tonnerre, Domaine William Fèvre | 6 per case | £165 |

50% is fermented in old barrels for around 6 months before being blended with the portion in stainless steel. Pale with a closed nose of tight, lemony fruit, stony, leading to an intense palate of rich, citrus fruit, racy with a distant floral hint, going to a long, richer finish. Drink 2016 – 2020

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|---|---|---|---|
| Chablis 1er Cru Vaulorent, Domaine William Fèvre | bottles | 6 per case | £200 |
| | magnums | 3 per case | £210 |

50% fermented and matured in old oak barrels. Pale with yeasty white stone fruit on the nose, chalky, mineral and citrus, tight, leading to a racy palate with some buttery notes behind, more mineral and concentrated than the other premiers crus, with a long, intense finish. Drink 2016 – 2021

| | | |
|---|---|---|
| Chablis Grand Cru Bougros Côte des Bouguerots Domaine William Fèvre | 6 per case | £285 |

70% fermented and aged for six months in old oak barrels; deeper gold with a very tight nose of green stone fruit, giving little away at this stage, leading to a racy, zingy palate of intense white fruits, mineral, distinguished, sweet and fresh with lovely acidity behind going to a long, zippy finish with white stone fruits, floral and ripe, with a gorgeously persistent, intense, saline note. Really stylish. Drink 2016 – 2021+

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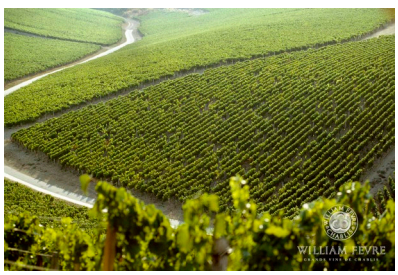
|---|---|---|---|
| Chablis Grand Cru Les Clos, Domaine William Fèvre | bottles | 6 per case | £330 |
| | magnums | 3 per case | £340 |

70% fermented and aged for six months in old oak barrels; green gold with a nose of tight, leafy green fruit, fresh but restrained, leading to an intense, creamy white fruit palate, lemony and bright with mineral notes, a distant butteriness, going to a long, evolving finish which bodes well for the future. Delicious. Drink 2017 – 2022

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





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# Order Form: Domaine William Fèvre 2013

| Wine | £ per case under bond | No. of cases required | £ Total |
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| Total: | | | |

## Payment Details

I enclose a cheque for the amount of £_____ made payable to Private Cellar Ltd.

Please charge my credit card number:_____
(Visa, MasterCard, Switch, Maestro)

Start Date:_____ Expiry Date:_____ Security No:_____

Issue No:_____ Signature:_____

## Delivery and Account Address Details

Name:_____

Address:_____

_____ Post Code:_____

Daytime Telephone Number:_____

These wines will be shipped during the course of 2015. Please indicate what you would like us to do with your wines when shipped:

☐ Please store my wines under bond with Private Cellar Reserves LLP

☐ Please deliver my wines to my account address*

* Please note that Duty, VAT and delivery are payable when your wines are released for delivery to your home address.

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