PRIVATE CELLAR

Chablis, Domaine William Fèvre
The 2014 Vintage

With more than 90 plots covering some 78 hectares in Chablis, producing seventeen different *crus* from Sauvignon de St Bris right up to *grands crus*, Domaine William Fèvre has a wealth of experience garnered from the half century plus since it was founded. Formerly an aficionado of new oak, a rare sight in Chablis, in recent years the Domaine has reined this in, reverting to the norm of using old barrels for the *premiers* and *grands crus* to aid their development, and more specifically to avoid overt oak flavours.

After a mild, wet winter in 2014 the vines got off to a good start with a gloriously sunny March resulting in early budburst and some light frosts, less damaging than in recent years. Cooler weather arrived in the second half of May but temperatures soon rose in June which resulted in a rapid flowering with some *coulure* owing to the hot, dry weather. July and August were cool and wet which sparked concerns over potential maturity but happily, as so often, an Indian Summer saved the day. Under a high pressure system, warm weather and brisk north winds came in from 28th August, allowing the sugars to concentrate whilst disease was kept at bay. The harvest started on 15th September under bright blue skies, finishing on 22nd September.

The Fèvre wines are exceptionally good in 2014 and we recommend them most highly. As with their counterparts on the Côte d'Or the *terroir* definition is really marked in this vintage and that plays in to the hands of Fèvre "house style" which is all about precision, finesse and a fabulous freshness. Yields are, however, low especially amongst the *premiers* and *grands crus* so please let us know as soon as you can if there are wines of interest.

These wines are offered on a first come, first served basis.

January, 2016 E&OE

				£ per case under bond
Chablis Villages Domaine William Fèvre	2014 2014	Bottles Magnums	6 per case 6 per case	£57 £119

Pale yellow with a green glint with a gorgeous scent of citrus fruits, floral and fresh leading to a palate of zesty lemon and lime, saline, crunchy green apple and taut mineral flavours. Really punches above its weight for a *villages* wine. Drink 2018 – 2021

Chablis 1er Cru Vaillons Domaine William Fèvre	2014	Bottles	6 per case	£114

Pale yellow with an overt scent of white flowers and lemon zest, crushed shells and with a discreet exotic fruit note behind. Ripe, concentrated citrus and pineapple fruit on the palate, complex and layered, mineral, going to a long, mouth-filling and satisfying finish. Lovely wine. Drink 2019 – 2023

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				£ per case under bond
Chablis 1er Cru Montmains Domaine William Fèvre	2014	Bottles	6 per case	£114

Pale yellow-green with a pretty nose of green apple, flowers, soft summer fruit and refreshing saline and mineral notes. Mouth-watering fruit on the palate, ripe and yet fresh and mineral-infused leading to a long, persistent and intense finish. Drink 2019 – 2023

Chablis 1er Cru Fourchaume Domaine William Fèvre	2014	Bottles	6 per case	£137

Pale yellow. White flowers, pure lemon and soft white fruit with saline notes. Fine, elegant, restrained palate with the ripe fruit currently all but masked by the mineral and stony flavours going to a harmonious and gentle finish. Drink 2020 – 2025 +

Chablis 1er Cru Montée de Tonnerre Domaine William Fèvre	2014	Bottles	6 per case	£150

Pale yellow with a green glint. Saline and fresh on the nose, crushed shells, autumn fruit and a hint of *confit* behind. Ripe and expansive flavours on the palate, cooked apples and pears with restrained mineral notes behind, going to a lingering and powerful finish. Drink 2021 – 2025 +

Chablis 1er Cru Vaulorent Domaine William Fèvre	2014	Bottles	6 per case	£176

Pale yellow-green. Vibrant citrus, floral and mineral scent going to a tight, focused, fresh and cool fruit palate, chalky and mineral. Very restrained currently but with enormous promise. Drink 2021 – 2026 +

Chablis Grand Cru Bougros Côte Bouguerots Domaine William Fèvre	2014	Bottles	6 per case	£260

Very pale yellow-green with a generous zesty scent, packed with spring flowers, minerals and spice and a bracing, seashore note. Ripe fruit on the palate, layered and concentrated but with finesse and lovely energy leading to a long, harmonious and mineral-infused finish. Drink 2021 – 2026 +

Chablis Grand Cru Les Clos	2014	Bottles	6 per case	£298
		Magnums	3 per case	£305

Very pale yellow-green. Lemon cream, citrus notes, fresh but richer and broader on the nose than the *premiers crus* with a note of spice, leading to a palate of warm white stone fruit, underpinned with citrus, pink grapefruit and lemons, layered and powerful with a long, persistent and mineral laden finish which goes on and on. Gorgeous wine. Drink 2021 – 2026 +

To order, please call us on 01353 721 999

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 2016. 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.