

Organic Chablis Dom. N & G Fevre 2022



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vignerons to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Talented winemaker Nathalie Fevre crafts outstanding wines from the famous Chablis region. Together with husband Giles, she is a great believer in letting the grapes 'do the talking' using minimal interventions to ensure the wines are expressive of their terroir.

Tasting Notes

The Fèvre family have been associated with the finest Chablis for many generations and their first Domaine Chablis since they sold the Domaine William Fèvre does not disappoint. It is from low yielding, rocky, hillside plots located around Fontenay près Chablis, a small village located north of Chablis. The nose is intense with peach, pear and citrus aromas balanced with a very distinct minerality. The palate is rich and intense with a very nice mineral balance.

Food

It proves a good aperitif and complement to oysters, shellfish, and grilled fish.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry		
Alcohol Content	12.5%		
Closure Style	Cork		
Organic/Biodynamic	Organic		
Allergens	Milk:		No
	Egg:		No
Vegetarian/Vegan	Vegetarian:		Yes
	Vegan:		Yes



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