



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

THE 2008 VINTAGE IN CHABLIS

A promising vintage

It is important to underline that the region of Chablis did not undergo the same difficult weather conditions as the rest of Burgundy. As a consequence the vineyards in general were much more healthy.

1 - FEATURES OF THE CLIMATE

After the end of winter and beginning of spring which were humid, bud-burst occurred mid-April. In the night of April 16th to 17th, we had to use our heaters in our vineyards of Bougros and Preuses since temperatures went down to -3°C . Fortunately this frost did not cause any significant damage. The first three weeks of May were rather dry, but strong stormy rains fell at the end of the month.

Flowering began on June 1st (parcel of Vaudésir) and lasted two weeks in our Grands Crus vineyards, due to fresh and wet weather.

After a relatively dry summer, good weather in September, together with North wind enabled the grapes to reach good maturity and good concentration.

2 - THE HARVEST, VINIFICATION AND AGEING

All along the month of September we carried out many hundreds of grape samplings to assess precisely the ideal maturity of each parcel and determine the optimum harvest date. We began harvesting on September 25th in our vineyards of Vaudésir and Vailions.

There was almost no outbreaks of mildew and oidium in our vineyards. This enabled us to maintain them perfectly healthy. The grapes had reached very good natural degrees (12 to 13%) and rather high acidity level (6 to 8 g/l - H_2SO_4). The proportion of malic acid was rather high, due to the fresh summer temperatures,

As usual, we harvested all our Premiers Crus and Grands Crus in small, shallow containers to avoid any crushing of the fruit and to keep the grapes in prime condition before pressing.

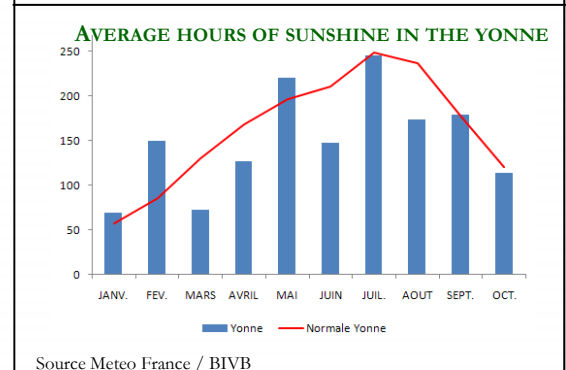
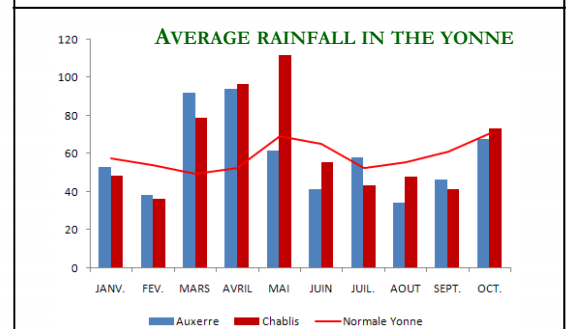
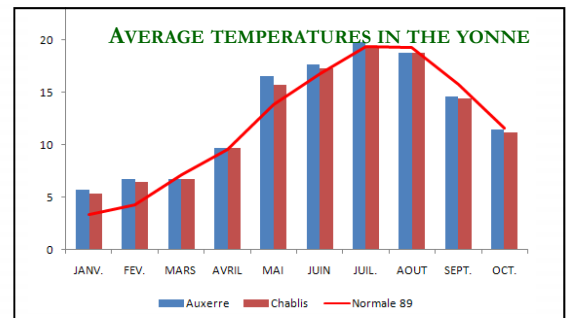
After the pressing, the Premiers Crus and Grands Crus were partly transferred into oak barrels, but with no new oak in order to preserve purity and minerality.

3 - OUR WINES AT THE MOMENT

The Saint Bris and Petit Chablis were bottled in April 2008, the Chablis in May.

The Premiers Crus and Grands Crus are continuing their ageing on fine lees in stainless steel vats. The Premiers Crus will be bottled in the course of the summer and the Grands Crus at the end of the year.

The wines are showing very nice fruit and intense mineral notes (iodine, shells) on the nose. The mouth is rich, concentrated and sustained by good acidity. Most of the wines will be pleasant in their youth, but the Premiers Crus and Grands Crus, thanks to good backbone are showing promising ageing potential.



Source Météo France / BIVB

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