



WILLIAM FÈVRE CHABLIS 2015

PROEFNOTITIES

DECANTER OVER CHABLIS 2015: RIPE BUT FRESH - 4,5/5 PUNTEN

“Chablis enjoyed a very successful vintage. There was limited hail damage in top sites such as Les Clos and Blanchots, which diminished the crop, but overall the summer was benign and the harvest early. The 2014 vintage may prove the more classic here, but the 2015s, with their higher ripeness and slightly lower acidity, are impossible to dislike. There are few flabby wines, and most bottles show more than acceptable acidity levels and a mouthwatering minerality. They offer opulence without blowsiness, and will give great pleasure in the short to medium term.”





CHABLIS PREMIER CRU

PROEFNOTITIES DOMAINE WILLIAM FÈVRE, STEPHEN TANZER & ROBERT PARKER PUNTEN

MONTÉE DE TONNERRE 1^{ER} CRU

William Fèvre: Pale gold colour with green shades. Mineral and citrusy notes are mingled on the nose. Fresh and mineral on the palate with a good length. A great wine.

Stephen Tanzer: Pale yellow. Crystalline aromas of pineapple, grapefruit, fresh herbs and iodiney minerality. Very intensely flavored, precise wine with lovely cut but also terrific extract-rich density. Remarkably pure considering the hail, but this very backward wine will need time in bottle. Finishes distinctly firm-edged, with juicy salinity, a touch of positive bitterness, and superb rising length and lift. Really resounds on the aftertaste. (91-93)

Robert Parker 89-91

LES LYS 1^{ER} CRU

William Fèvre: Pale gold colour with green shades. The bouquet is predominantly made of spice and slightly candied citrus notes. Fresh, fruity and spicy in the mouth. A very elegant wine.

Stephen Tanzer: The crop level here was just 30 hectoliters per hectare. High-pitched aromas of pear, anise and mint. Dense, chewy, extract-rich wine with lovely detail and lemony lift. Brisk acidity extends the juicy, spicy finish. Wonderfully fresh for this warm year. (91-92)

Robert Parker 89-91

VAULOURENT 1^{ER} CRU

William Fèvre: Bright pale gold colour with green shades. Refined mineral and lemon aromas mingled with a slight dried fruit note. Well ripe pear flavors, nice balance and persistence on the palate. An very elegant wine.

Stephen Tanzer: Pale, slightly cloudy yellow. Higher-pitched and more reserved than the Fourchaume, offering scents of white peach, mint and lichee; began in 50% oak but I never would have guessed. Very rich stone fruit flavors convey an impression of stronger acidity than the Fourchaume but do not yet deliver the verve or complexity promised by the nose. But this youthfully unforthcoming wine boasts a seamless texture and finishes with noteworthy lingering sweetness. (90-92)

Robert Parker 91-93





CHABLIS PREMIER CRU

PROEFNOTITIES DOMAINE WILLIAM FÈVRE, STEPHEN TANZER & ROBERT PARKER PUNTEN

FOURCHAUME 1^{ER} CRU

William Fèvre: Pale gold colour with green shades. Delicate nose intermingling citrus and apricot notes enhanced with a slightly smoaky touch. Rich and ample on attack with nice tension and elegant freshness. A very nice wine.

Stephen Tanzer: Medium yellow. Aromas of honey, spices and smoke. Opulent and thick but with lovely tension and smoky minerality too. This extract-rich wine has the power, if not the finesse, of a grand cru. Really saturates the mouth on the very long, saline back end. (90-92)

Robert Parker 90-92

VAILLONS 1^{ER} CRU

William Fèvre: Bright pale gold colour with green shades. Declination of mineral, floral aromas and citrus notes. Both round and rich on the palate. A very pure and fine wine.

Stephen Tanzer: Pale, green-tinged yellow. Lemon oil and a floral whiff on the nose. A fruity, pure premier cru stuffed with white peach and pink grapefruit flavors [...] Séguier says that this wine «will get its minerality later.» A distinctly sunny style of Chablis with good acid cut and a rising finish. (89-92)

Robert Parker 87-89

BEAUROY 1^{ER} CRU

William Fèvre: Bright pale gold colour with green shades. Fine, fresh and citrusy nose with a very slight toasted note. Fresh, round and fruity on the palate. A fine and pleasant wine.

Stephen Tanzer: Pure scents of fresh apricot, lemon and spices. At once rich and juicy, with an exotic character and a fine-grained texture to the flavors of pineapple, mango and lichee. A touch of salinity adds energy and sappiness to the middle palate. Finishes with good mineral grip. (89-91)

Robert Parker 87-89





CHABLIS GRAND CRU

PROEFOOTITIES DOMAINE WILLIAM FÈVRE, STEPHEN TANZER & ROBERT PARKER PUNTEN

LES CLOS GRAND CRU

William Fèvre: Pale gold/ gold colour with green shades. Complex nose of white flesh fruit, linden tree intermingled with well integrated toast. Fresh, balanced and slightly buttery on the palate. A great and rich wine.

Stephen Tanzer: Pale, slightly cloudy yellow. Pungent aromas of lemon, lime, spices and iodine are lifted by an almost metallic topnote. Then almost shockingly rich and sweet in the mouth and softer than the nose suggests, offering powerful flavors of yellow peach, lichee and spices. This hugely concentrated, slightly saline wine offers terrific plushness and depth of fruit if a bit less minerality than usual in the early going. But the backward, slightly phenolic finish suggests that this wine will need extended bottle aging. Production here was just 30 hectoliters per hectare. (92-95)

Robert Parker 91-93

BOUGROS “CÔTES DE BOUGUEROTS” GRAND CRU

William Fèvre: Pale gold colour, citrus notes and slightly spicy on the nose, powerful on attack with a good length on the palate and a mineral finish.

Stephen Tanzer: Pale, bright yellow. Knockout nose combines white peach, white pepper, lime and menthol; nothing overripe about this despite the hot year and steep south-facing site. Very rich, peachy wine with noteworthy flavor purity and lovely integrated acidity. More about fruits than minerals but nonetheless sappy and precise, with a slowly building, very long finish. This densely packed, lightly saline grand cru spreads out to coat the entire palate. The high quality of the William Fèvre 2015 grand crus is no doubt at least partly due to early harvesting. (92-95)

Robert Parker 93-95

LES PREUSES GRAND CRU

William Fèvre: Pale gold colour with green shades. The deep bouquet develops white flesh fruit notes, floral perfumes and a toasted hint. The ripe mouth has attractive balance and elegance. A fine and great wine.

Stephen Tanzer: Bright, light yellow. Discreet aromas of white peach, flowers and spices. At once elegant and penetrating; not a fleshy grand cru but very youthful and tightly wound in the early going, with a refined texture to its peach, white pepper and spice flavors. Much less expressive today than the Valmur, even a bit dry on the back end, this classy, understated wine will need time in bottle to express itself. (92-94)

Robert Parker 91-93



WILLIAM FÈVRE CHABLIS 2015

OOGSTRAPPORT



THE 2015 VINTAGE IN CHABLIS

A 'solar' vintage, of exceptional quality

1 - Weather data

Temperatures

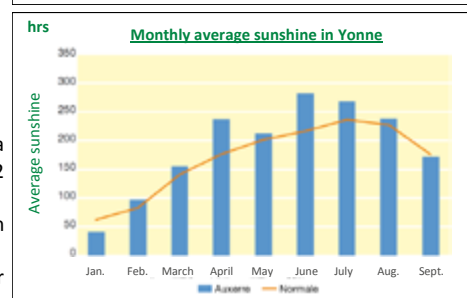
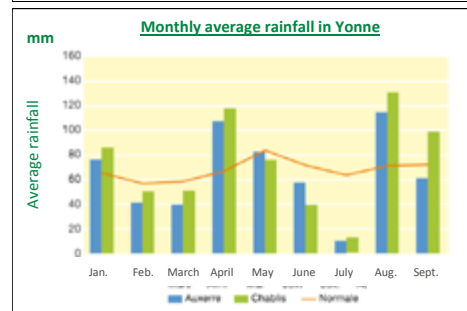
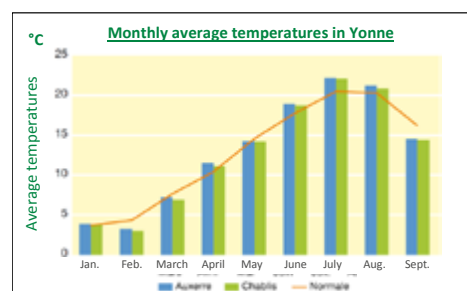
- A mild winter, particularly in January
- February and early March prove colder than usual (a 30% drop in temperature)
- Late March - early April: a spring affected by morning frosts
- April 12, onwards: the first signs of warmth, but not consistent. Despite summer weather from April 20, temperatures drop slightly below zero over a two-week period from April 27, and briefly on May 21
- Settled hot weather from June 2
- A combination of hot, dry weather and wind through the first fortnight in June
- Mid-June - throughout July: continuing heat and drought
- September cooler than usual (1.8°C lower on average)

Recorded rainfall

- A very wet April (64% up on the monthly average)
- June and especially July particularly dry (a 75% drop)
- August abnormally wet (66% up on seasonal norms), largely due to the hail storm of August 31

Insolation

- Abnormally high, especially in April, June and July, with sunshine hours up by an average of 13%



Source Météo France / BIVB

2 - The growing season on our Domaine

Winter was late to arrive, with the first frosts not occurring until February, and then only for a short period. Bud break then commenced with the first days of spring warmth, from April 12 onwards.

Temperatures started to rise, but spells of summer weather were interspersed with frosts and rain until the end of May.

The hot weather set in at the start of June, just as flowering began. The optimal weather conditions ensured that this part of the growing season was short and consistent. Hot, dry weather prevailed until the end of August, resulting in virtually non-existent rainfall, particularly in June and July, which in turn caused water stress.

A spell of wet weather in the second week of August finally brought some much-needed rain. Meanwhile, the hail storm that occurred on August 31 affected yields but not the quality of the upcoming harvest, particularly since it heralded a clear drop in temperature.

3 - Harvests, vinification and ageing

The grape-pickers started work on Thursday September 3, first harvesting the 3 areas hit by the hail storms: Montmains, Les Clos and Montée de Tonnerre.

The remainder of the crop yielded grapes of exceptional quality, and of perfect ripeness, producing excellent alcohol content of between 12° and 13.5°.

The alcoholic fermentation took place in perfect conditions, and was closely followed by the malolactic fermentation, which was completed at the start of spring.

Bottling has already taken place for the Saint-Bris, Petit Chablis and Chablis wines, while the Premier Cru and Grand Cru wines are currently maturing in stainless steel tanks on fine lees.

4 - Our wines right now

The wines are very fruity and concentrated, offering a superb balance between richness and delicate tension.