

# CHABLIS GRAND CRU LES PREUSES

Our CHABLIS GRAND CRU LES PREUSES is located on another exceptional terroir, on an exposed south-west slope, which dominates its Grands Crus neighbours.

Soils composed of a mixture of marl and of chalky Kimmedgiriens have more depth, which allow the vines to develop their root systems and benefit from this unique terroir.

The wines are harmonious and generous, but if they are kept in the cellar a few years, you will be able to fully appreciate their subtleties and complexities.

According to maturity, perfect with scallops, grilled lobster, crawfish, or in sauce fine fish, but also with poultry or white meats in cream sauce.



**VARIETY** : Chardonnay (planted between 1950 and 1973)  
6 500 grape-plants / Ha



**SOIL** : Soils composed of a mixture of marl and of chalky Kimmedgiriens (exogyra virgula).

**SURFACE** : 2,30 hectares, along the right bank of the little River Serein, with south exposure.

**VINIFICATION** : Vinification and ageing on fine lees during 15 months (mini.) : for 30% in oak (new barrels) and the rest in air-conditioned stainless steel tanks.  
Bottling and storage in air-conditioned cellar before shipping.

**PRODUCTION** : 4 500 Btles



Handle picking at Les Preuses

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LE SAVOIR-ÊTRE DU VIN