

CHABLIS Vieilles Vignes

Our CHABLIS *Vieilles Vignes* come from parcels situated beside the village of FONTENAY-Près-CHABLIS, at the very heart of Chablis' vineyards.

On steep hills, all our Chablis grow on stony soils (Kimmeridgien Limestone) which allow a moderate production. Some plots were planted by Gilles' Great grand father, Marcel, around 1950/1960. Average age of vines : 50 years old.

Our Chablis Vieilles Vignes is all taken care of so as to let our terroir express its uniqueness. A maturation of 18 months guarantees power, minerality and elegance of this wine.

They are fresh and fruity (white fruits, with delicate citrus notes), and already showing good salinity and minerality.

Pleasant with an aperitif, they make a good marriage with all the seafoods : oysters, shell fish and grilled fish, ...



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| <u>VARIETY :</u> | Chardonnay (planted around 1950/60) Density : 5 700 grape-plants / Ha. |
| <u>SOIL :</u> | The main substrate is Jurassic limestone (specifically, Kimméridgian limestone) |
| <u>SURFACE :</u> | 7 ha planted around the village of Fontenay-près-Chablis. |
| <u>VINIFICATION :</u> | Vinification and ageing on fine lees during 18 months in air-conditioned stainless steel tanks. Measured filtration (depending of wine balance). Bottling and storage in air-conditioned cellar before shipping. |
| <u>PRODUCTION :</u> | Around 6/7 000 Btles |



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