



2006 Chablis Grand Cru Les Clos

Domaine William Fèvre, Burgundy & Chablis Wine Region, France

Product details

Vintage:	2006	Drinking:	Now 2022
Producer:	Domaine William Fèvre	Alcohol:	
Region:	Burgundy & Chablis Wine Region	Variety:	Chardonnay
Country:	France		

Tasting notes

Dense and rich with the classic restraint and reserve of the grandest wine. This really has it all ? smoke, minerals, golden sunbeams, gorgeous stonefruits- but it is all so tightly wrapped that you really must be patient. This needs a minimum of 4-5 years but should evolve into something quite magnificent. The finish is already long and resonating and this is truly worthy of its place at the top of the tree. Drink 2012-2020+.

Reviews

Pale color. Musky, minerally aromas of lemon, mint, raw pineapple and quinine; very backward and very Chablis. Silky on entry, then dense in the middle, with terrific thrust and depth to its very dry but ripe flavors of citrus peel, minerals and spices. Wonderfully concentrated, solid, powerfully structured grand cru with outstanding mineral persistence. Potentially the best vintage yet for this bottling and one of the early highlights of the vintage. 94-97 points Stephen Tanzer

About the producer

William Fèvre is one of Chablis's most respected domaines and is credited with putting this region of Chardonnay vines, William began purchasing parcels of the region's Premier and Grand Cru vineyards that had fallen out of fashion. He quickly grew the estate to an impressive 50 hectares and established a fine reputation for his white Burgundy. He retired in 1998 and sold the estate to négociant Bouchard, who installed Didier Séguier as winemaker.