



WILLIAM FEVRE
GRANDS VINS DE CHABLIS

Posted on www.chicagotribune.com/ on Wednesday April 18, 2018
By Michael Austin – The Pour Man

Chicago Tribune

IF YOU THINK YOU DON'T LIKE CHABLIS, MAYBE YOU HAVEN'T TRIED THE REAL THING

It's possible that you have consumed gallons of "Chablis" in your life but never really tasted Chablis, thanks to lots of misleading wine brands and labels. It is entirely possible that you have avoided the legendary wine style based solely on this false reputation.

The "Chablis" that some people are familiar with, in mass-production jugs from California, lined the shelves of supermarkets in the 1970s. It was cheap white wine, often with a touch (or more) of sweetness. This is not an exact analogy, but buying that wine was kind of like buying knock-off Rolex watches and Louis Vuitton bags from sidewalk vendors. Just as those hawked accessories aren't authentic, branded, from-the-source products, neither was a lot of the wine that many people believed to be Chablis.

It was Chablis in name only.

True Chablis hails from the eponymous sub region of Burgundy, France. Chablis is not sickly sweet and is made from 100 percent chardonnay. (There is no such thing as the Chablis grape.) It could not be more different from the oaky, buttery, thick-as-syrup chardonnay that comes from warmer New World climates like California.

No, classic Chablis is clean, crisp and dry, an expression of chardonnay that goes perfectly with fresh oysters. It is also great on its own, as a way of arousing the palate with bright acidity, tangy lemon and lime flavors and aromas, and waves of minerality, including the wine style's signature notes of what is often described as gunflint, metallic, sharp and stony.

Stainless steel tanks are most often used in the fermentation and maturation of Chablis, but some producers employ oak barrels in the process, particularly the Grand Cru and Premier Cru classifications. Even in those cases, though, the resulting wines are nowhere near what New World chardonnays offer. On the other hand, in certain expressions, Chablis can be so clean and crisp, so stylistically different from New World chardonnay that it can fool you into thinking you are tasting a steely, citrusy, mineral-laced sauvignon blanc.

2015 WILLIAM FÈVRE CHABLIS PREMIER CRU MONTÉE DE TONNERRE

Notes of almond, wet slate and fennel lead to lime and bright, mouthwatering citrus, with 13 percent alcohol.

