



Domaine Bernard Defaix Chablis Premier Cru Vaillons NV

WINE DESCRIPTION

The family practices a mix of organic, biodynamic and classic farming, adopting from from each philosophy what they think will work best for their vineyards. With always the same goal: to harvest grapes with a very good level of maturity and with all the personality of the soil in them. The wine from these young vines brings freshness and floral hints. The wine produced from the old vines is characterized by its structure and finesse.

TASTING NOTES

The final blend of youthful and old vines is an elegant and harmonious wine.

FOOD PAIRING

Pairs very well with fish "en papillote" or white meat.

VINEYARD & PRODUCTION INFO

Vineyard name:	Vaillons
Soil composition:	Clay and limestone, Upper Jurassic period (Kimmeridgian only for
Elevation:	450 - 600 feet
Vines/acre:	14800 - 20990
Yield/acre:	2 tons
Exposure:	Southeastern
Year vineyard planted:	1980
Harvest time:	September
Certified vineyards:	Vaillons
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	15% Oak Barrels, 85% Stainless steel tanks
Type of aging container:	Stainless steel tanks, oak barrels
Type of oak:	French
Length of aging before bottling:	12 months

PRODUCER PROFILE

Estate owned by: The Defaix Family

Winemaker: Sylvain Defaix

Total acreage under vine: 65

Estate founded: 1956

Region: Burgundy

Country: France