

Domaine Defaix, Chablis, Burgundy, France, 2018

Producer Profile

Situated a little north of the eponymous village of Chablis the brothers have some of the best situated vineyards in the whole of the region and their efforts to coax the best from the soil is incredible. This translates directly into the wines which are powerful, textural and capable of considerable development. Certified organic and with bio-dynamic influences the gentle caring approach of the Defaix boys makes their wines flagship examples of why Chablis is so special.

Viticulture

The vines are trained in such a way that they are managed sustainably and enables the grapes to reach peak levels of maturity and expression. The soils are from the Upper Jurassic period and are made up of Kimmeridgean clay. The plots are located on hillsides facing West. Yields are kept to around 50hl/ha.

Winemaking

Grapes are hand harvested and sorted before being gently pressed. Fermentation is slow and takes place at 20 degrees celsius in stainless steel tanks on its fine lees with natural yeasts. The lees are regularly moved around during the six first months of maturation then the wine bottled 7 to 10 months after the harvest for optimum freshness.

Oak Treatment

No oak treatment.

Tasting Note

A fine brilliant yellow colour. On the aromas, mineral notes are dominant combined with delicate touches of green apple and citrus fruit (lemon and grapefruit). The mouth is fresh persistent.

Food Matching

A beautiful accompaniment to any dish, particularly seafood and white meat dishes.



Technical Details

Blend: Chardonnay 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Suitable for Vegetarians:

Yes

Suitable for Vegans: Yes

Organic: No

Biodynamic: No