



Domaine Bernard Defaix, Chablis 1er Cru, Côte de Léchet, Burgundy, France, '2024'

Product code: `2388

PRODUCER PROFILE

Spend time in Didier and Sylvain Defaix's company and you immediately understand the energy and effort they put into their wines – or more correctly, their vines and land.

Located a little to the north of the eponymous village of Chablis, the brothers have some of the best situated vineyards in the entire region and their efforts to coax the best from the soil are nothing short of incredible. This translates directly into their wines, which are powerful, textural and capable of considerable development. Certified organic and with a leaning towards biodynamics, the gentle, caring approach of the Defaix brothers makes their wines flagship examples of why Chablis is so special.

VITICULTURE

For many years the Domaine had been moving towards a sustainable and more ecologically friendly way of farming. Organic farming is the logical result of all this work and some biodynamic practises are now also being introduced. The soils are from the Upper Jurassic period (Kimmeridgean only for all our plots). The plots are located on hillsides facing South-East. Yields are kept to around 45 - 50 hl/ha.

WINEMAKING

Grapes are harvested at perfect ripeness and gently pressed. Fermentation and ageing in oak barrels for 20% of the wine, and in stainless steel tanks for the other 80%. Alcoholic fermentation with natural yeasts. Malolatic fermentation with natural bacteria. The wine stays on its fine lees for several months then blended before fining and bottling.

TASTINGNOTE

The remarkable stony and sunny soils of the vineyards are captured in this powerful and complex wine. It flourishes with age and expresses mineral aromas reminiscent of gunflint. The wine is full and flavoursome but with a firm backbone of acidity. The Côte de Léchet is one of the Premiers Crus of the Chablisian vineyard with the most exceptional ageing potential.

FOOD MATCHING

A beautiful wine which will enhance any dish, try it with fish dishes even in rich sauces, poultry, risotto...



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian
Vegan
Biodynamic
Organic

Features

ABV: 13%

Closure: Technical cork

Colour: White

Oak Ageing

Time: 12 Months

Type: French

% wine oaked: 20

% new oak: None

Style: Still wine

Case Size: 12 x 75cl

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