



Domaine Bernard Defaix, Chablis Grand Cru, Vaudésir, Burgundy, France, 2023

Producer Profile

Spending time in Didier and Sylvain's company you immediately understand the energy and effort that is put into their wines, or more correctly, their vines and land.

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 are 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

Located between Valmur and Preuses, next to Grenouilles, the grand cru Vaudésir spreads over almost 15 hectares. Vaudésir is characterised by a more sloping land, a less calcareous and a bit lighter soil than the other grands crus. The soils are from the Upper Jurassic period (Kimmeridgian only for this plot).

Winemaking

The fermentation is made by natural yeasts. The wine is fermented and aged in neutral oak barrels for 12 months with regular batonnage if needed. Then the wine ages for 6 more months in stainless steel and is bottled with a light filtration after a total of 18 months ageing.

Tasting Note

Round, elegant and very seductive, with white flowers on the nose and palate, this wine has also a great fineness.

Food Matching

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



Product code: 2399

Technical Details

Varieties:

Chardonnay 100%



ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 Months

Type: French

% wine oaked: 100

% new oak: None

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