



Domaine Bernard Defaix, Chablis Sans Soufre, Burgundy, France, 2022

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

Since 2009 Bernard Defaix has been certified as organic, but more sustainable and ecologically friendly farming was something they have been working towards for several years. Combined with elements of biodynamic practices and some traditional techniques, like those used by their grandparents, such as earthing up the vines in winter to protect the base of the vine and inhibit weeds. The grapes are selected from a parcel that is a little over 40 years old.

Winemaking

'The first step in a successful vinification is always in the vineyard'. Alcoholic fermentation and then malolactic fermentation is carried out in stainless steel, with natural yeasts, with no additions of sulphur or fining, and only a light filtration before bottling.

Tasting Note

An expressive wine, which shows a magnificent range of aromas, from white peach to lemon and grapefruit, whilst retaining its hallmark minerality. Best enjoyed in its youth.

Food Matching

Delicious with seafood or shellfish.



Product code: 4948

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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