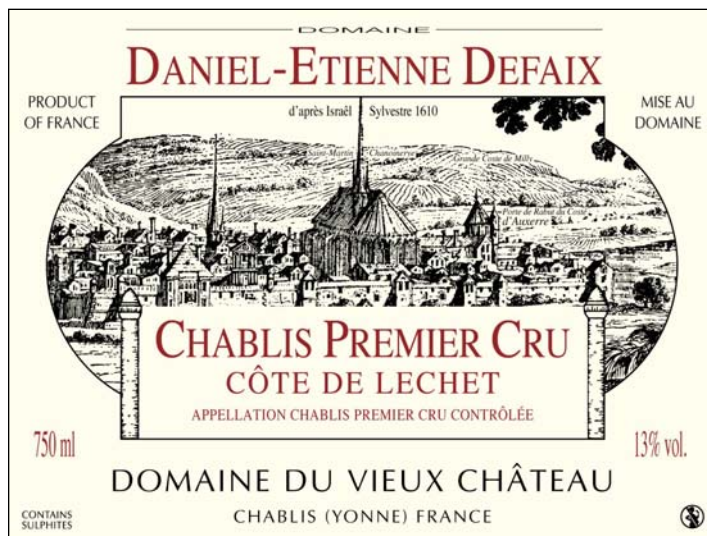




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Côte de Léchet 2001



Soil: Kimmeridgien Marl. Very poor soil with rocks on top.

Exposition: very strong slope of 38%, exposed South-east..

Grape variety: Chardonnay

Vinification and growing:

- best of wine at pressing
- Alcoholic fermentation with natural yeast at 18 °C for 3 weeks.
- Malolactic fermentation achieved.
- Stirring of fine lees each month for 18 months in order to concentrate the aromas, give it more fatness and enzymatic qualities for a long ageing.

Tasting :

Someone think a Chablis must be drunk the year following his harvest, but they appreciated the time spent tasting this Chablis, longly grown on fine lees and sold after 6 years after harvest to show the youth, the freshness, the shining and the capacity for ageing of Chablis defaix.

Press and Awards :



Burgondia d'Or

