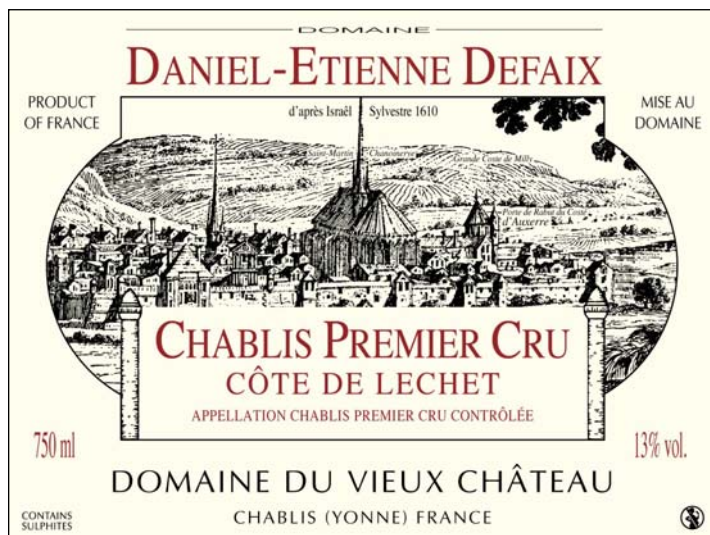




## Daniel-Etienne DEFAIX Domaine du Vieux Château

# Chablis Premier Cru Côte de Léchet 1999



**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 pressuring
- 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 :**

The old books on the wine always say Chablis: "pure wine, of great minerality, having like characteristic a fantastic stone taste with rifle". This definition, witch doesn't correspond to the modern Chablis, caractéristique un fantastique goût de pierre à fusil ». This definition, which does not correspond to all "modern Chablis", remains that of the Côte de Léchet of the estate: very old vineyards with poor yield, a growing on lees, much of care.

It goes perfectly and easily with several meals : a foie gras, a sole or scallops with cream, a fowl or a calf with cream and mushrooms.

### **Press and Awards :**

**Allen Meadows :** 91/100

## Decanter

Domaine Etienne Defaix, Domaine du Vieux Château, Côte de Léchet, Chablis Premier Cru 1999 **£21.99**

This is one of the oldest domaines in Chablis. Nice minerality on the nose, rich and creamy with soft oaked aromas, smoky. Rich palate with lots of weight, well-structured with pure minerality on the finish. Best drunk in 2 to 8 years' time.

