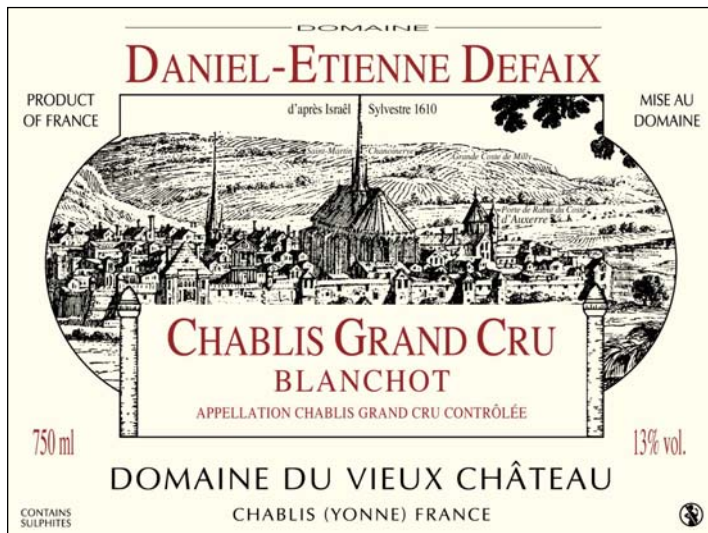




## Daniel-Etienne DEFAIX Domaine du Vieux Château

# Chablis Grand Cru Blanchot 2003



**Soil** : Kimmeridgien Marl.

**Exposition** : 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 :**

An harvest during July removing green fruits gives delicate perfumes of roses. In the mouth, notes of linden honey and a good minerality gives silky and attractive structure ending licorice flavours. An exceptional wine in limited production. To be appreciated alone or with beautiful fish steamed.

