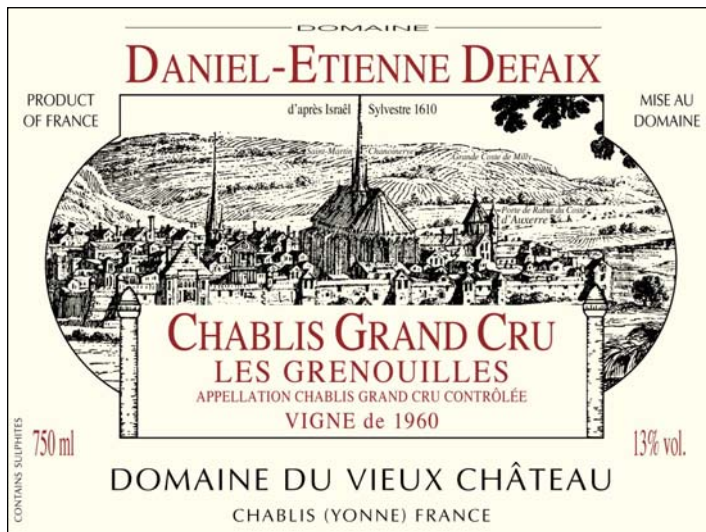




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Grand Cru Grenouilles 2003



Soil : Kimmeridgien Marl.

Exposition : South.

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 :

A jewel of Chablis ! We exploit this rare climate since 2002. Good exposition, this vine planted in 1960 produces a wine of great rarity and exceptional sensuality. Only five owners exploit this smallest grand cru surface in Chablis. This Chablis Grand Cru is fat, round and lovely, a great delicacy. It is splendid with caviar osciète. I am lucky to vinify the wine of this very old vines (1960) and benefit from its qualities due to his age which, in a quarry of winemaker gives rejoicing over the total.

