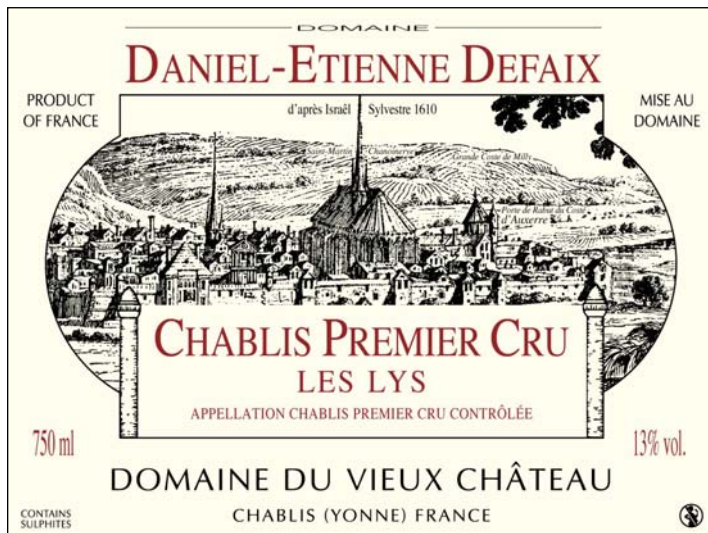




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Les Lys 2000



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 :

Refinement, elegant and with strong character.

2000 was an extraordinary vintage, the press told white burgundy are as good as 1947!

This Lys is vertical, his purity and his elegance make him proud. His fragile minerality with aromas of flowers gives a good structure for keeping.

To drink with lobsters, turbot, truffled chicken and many chesses as Comté, Pierre qui Vire, Citeaux... The Chablis lovers can be happy to have a kingly preference!

Press and Awards :



**Klassevin fra Defaix / Tom Marthinsen Skriv ut
32324 Chablis 1er Cru Les Lys 2000
90 poeng**

Rik og aromatisk på duft med en nøtteaktig og kremete karakter med et fint mineralsk innslag. Kompleks og konsentrert på smak med hint av asparges og sjø, stram syre og voldsom lang mineralsk finish. Drikker godt nå, men kan og lagres i noen år til. Til hummer naturell og lett gratinert. MB/TM

