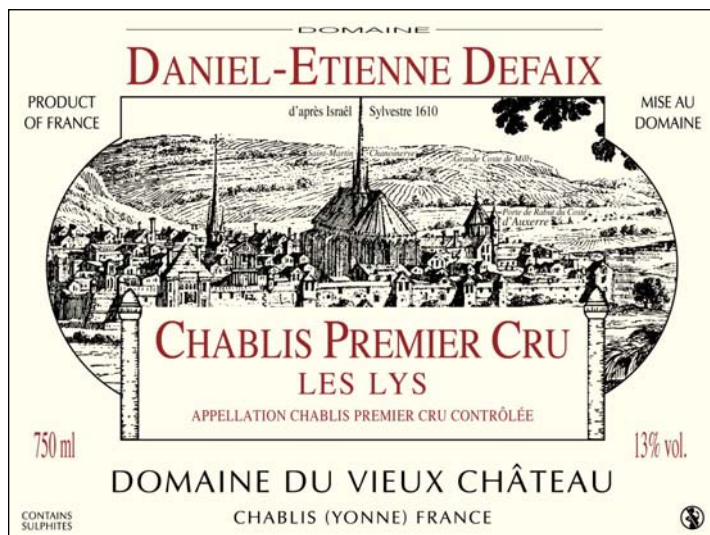




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Les Lys 2001



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 :

2001 is a young wine which has to grow to thrive; its nobility is already present in a pure and deep harmony. He should be appreciate on noble fish with a steam cooking simple and delicate sauces. This wine reaches its culmination in 2008 and his reign will be long.

Press and Awards :

