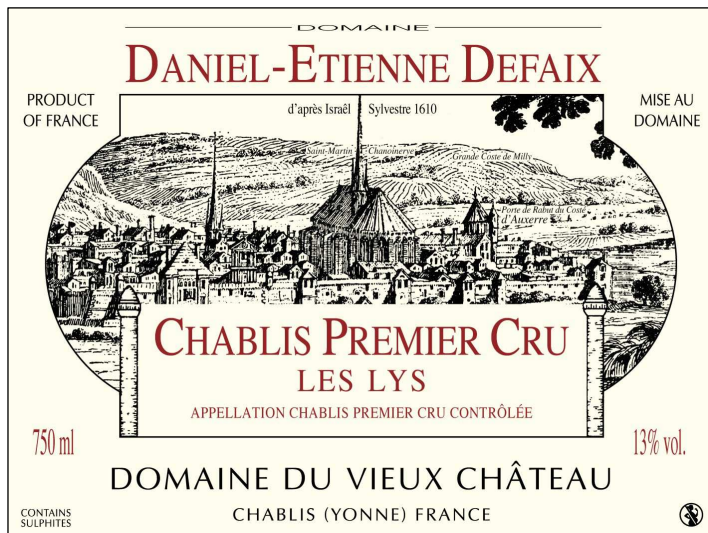




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Les Lys 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 :

Cuvée " Vir Fidélis et Fortis " en Hommage à mon père Etienne

This wine has an imperial stature like "Caesar" admiring his lands, his vineyards and his wines. In 2003, front of this exceptional sunny vintage, my father took time to taste the first wines at the end of the harvests before God welcomed him in his eternal vines. The fruits of these beautiful and latest harvests with my dear father Etienne, I kept them for 10 years with great care to share them now and strengthen our family motto: Vir Fidelis et Fortis (with strength and fidelity).

Press and Awards :

Tastevinage Clos Vougeot

