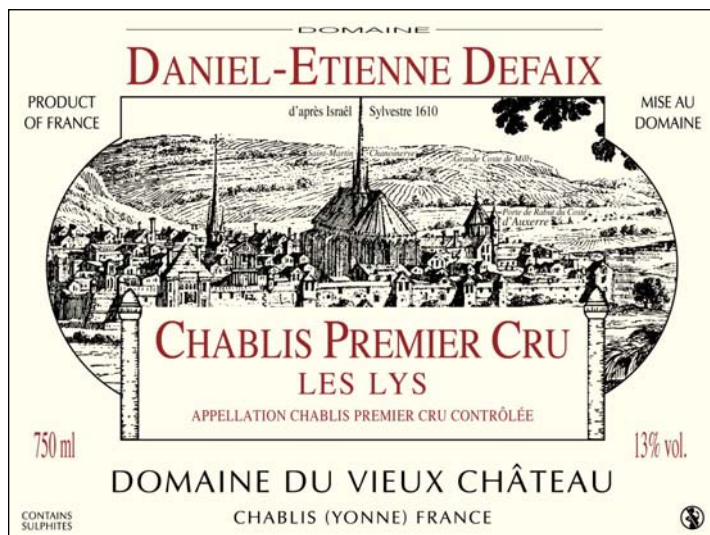




## Daniel-Etienne DEFAIX Domaine du Vieux Château

# Chablis Premier Cru Les Lys 1999



**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** :

The elegance of Les Lys is incomparable. A silky sensation in mouth, a perfume of a multitude of white flowers, a great finesses... This wine goes beautifully with spiny lobster, scallops, turbot with Holland cream, farmer fowls and most of cheese: dry goat, comté, Pierre qui Vire, Citeaux...

**Press and Awards** :



**Burgundia d'Or 2004**

**Allen Meadows** : 89/100

