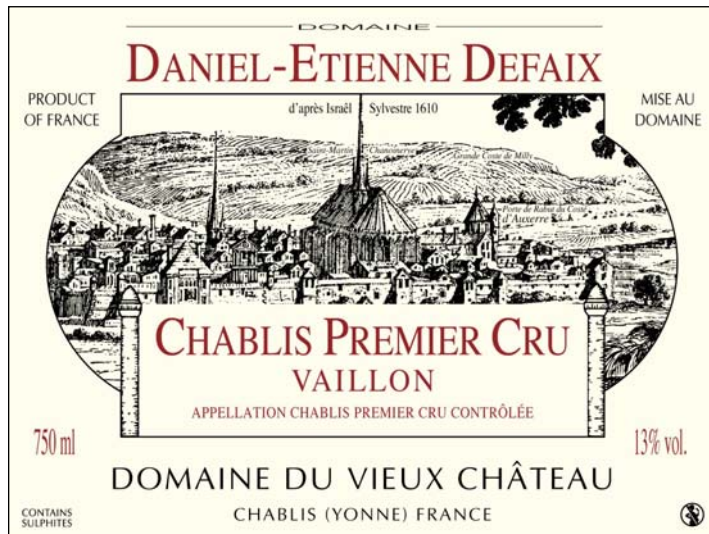




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Vaillon 2000



Soil: Kimmeridgien Marl with ferric ions and gravel on the surface.

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 :

This Vaillon is very well equilibrated, mineral land tasty. Beautiful fruity power and well structured. Must be joined with Mediterranean fishes, as red-mullet, rascasse, sea-bream, salmon, lobsters.. and most of cheese.

Press and Awards :



Daniel-Etienne DEFAIX – DOMAINE DU VIEUX CHATEAU

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