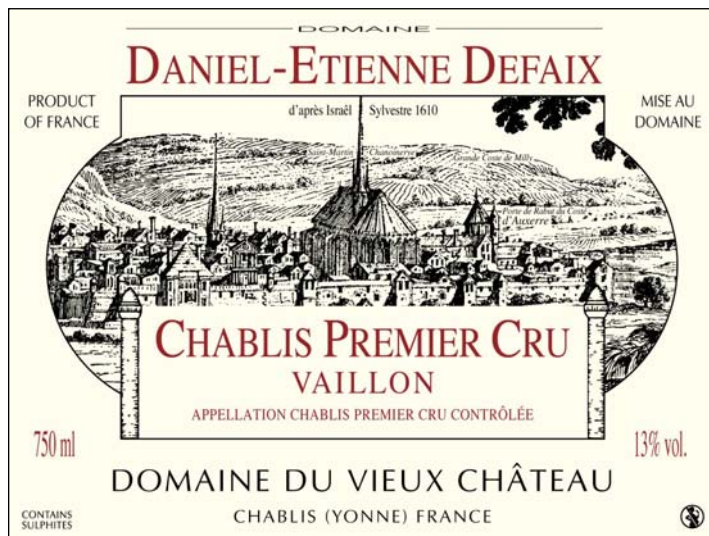




## Daniel-Etienne DEFAIX Domaine du Vieux Château

# Chablis Premier Cru Vaillon 2001



**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 :**

The fruit is fresh and strong, the mouth is generous and his youth is ready for summer cooking. It seems like a great wine for keeping. Be patient to obtain a greater wine as now.

### **Press and Awards :**

