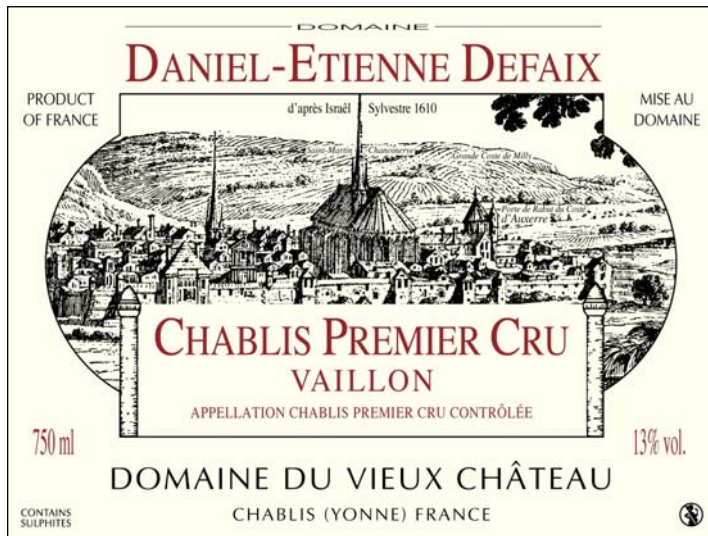




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Vaillon 1981



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 :

Toasted and honey , golden wine dominating everything. A magical moment and the best proof of the longevity of Chablis from the major soils of Chablis. The winemaker fades with the utmost respect to the two elements that are Heaven and Earth. Humbly without makeup, he revealed his flavors to the privileged taster.

