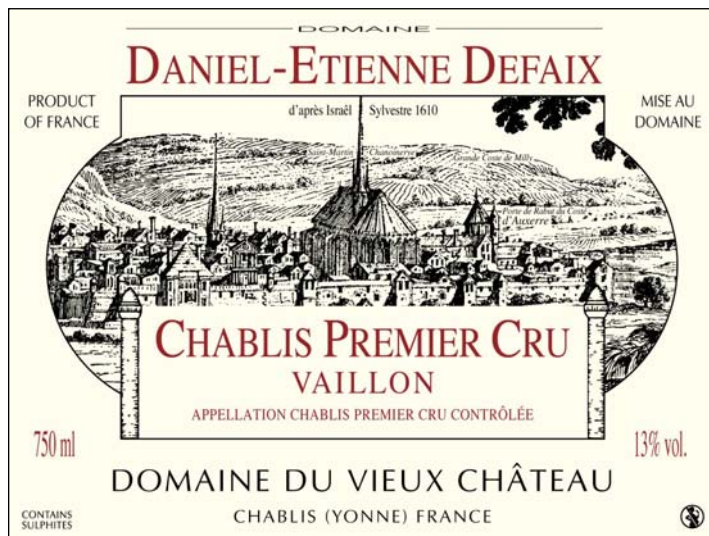




## Daniel-Etienne DEFAIX Domaine du Vieux Château

### Chablis Premier Cru Vaillon 1983



**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 :**

One of the most beautiful years in Chablis. This 1983 vintage offers wines smelling mushroom called "mousseron", perfectly in the typical tradition of the Chablis for keeping. His aromas of under-wood are predicted for chicken of Bresse with cream and morels, a capon with truffles or a "foie gras".

