

DEFAIX FRÈRES

CHABLIS 2018

BACKGROUND

Didier Defaix of Defaix Frères represents the 4th generation growers and the 2nd generation as an estate-bottled Domaine. The domaine was started in 1955 with only 2ha on Premiere Cru Côte de Lechet, the Domaine has now 27ha. It is currently run by brothers Didier and Sylvain Defaix, and Hélène Jaeger-Defaix (Didier's wife). Hélène inherited the 4.5ha Domaine from her great-aunt in 2003 and Hélène and Didier vinified their first vintage in 2004. A historic family, Hélène's great-grandfather, Henri Niepce, was instrumental in promoting and achieving Rully's AOC status in the 1930s. Since 2009, the domaine has been employing organic and sustainable methods in the vineyards and utilization of natural indigenous yeast for all fermentations.

APPELLATION

Chablis AOC, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

The soils are from the Upper Jurassic period (Kimmeridgean only for all our plots). Our Chablis are planted on hillsides facing west.

WINEMAKING

A complete analysis of each cuvée at the reception of the grape. Soft and slow pressing to extract the best juices. Slow alcoholic fermentation at 20°C on fine lees with natural yeasts to respect the personality of each terroir. Daily controls of temperature during the fermentation.

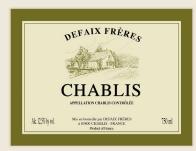
AGEING

The wine is kept on its fine lees during eight to 12 months. The lees are regularly moved around during the six first months to complete the maturing of the wine. The vinification is entirely done in stainless steel tanks to preserve the freshness and the typicity of the wine. Then the wine is bottled.

TASTING NOTES

Fine brilliant color. In the aromas, mineral notes are dominant and sometimes associated with delicate touches of citrus fruit (lemon and grapefruit). The palate is fresh and fruity. Serve around 12°C with seafood or grilled fish.





FOUR GENERATIONS DEDICATED TO QUALITY AND SUSTAINABILITY





WINEMAKER

TECHNICAL DATA

Alcohol 12.5%









