

# DEFAIX FRÈRES

## CHABLIS GRAND CRU BOUGROS 2017

### 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 Première 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 Grand Cru, France

### VARIETAL COMPOSITION

100% Chardonnay

### TERROIR & VINTAGE NOTES

Bougros is situated on the west/southwest extremity of the seven grands crus of Chablis. This cuvée comes from a vine located on the top of the slope, so the exposure to the sun is excellent (south-west)

The soils are from the Upper Jurassic period (Kimmeridgian only for this plot).

### 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 vinified on oak barrels from one to five wines with "batonnage." The frequency of the batonnage depends on the characteristic of each vintage. By moving the lees, we can enrich the wine without letting the woody aromas get the upper hand. Then, the wine is bottled with a light filtration after 12 months ageing.

### TASTING NOTES

Very pleasant with blended flavors of fruit, honeysuckle and mineral notes, this wine is also powerful and structured in the mouth with a very good length.

Serve around 13°C with a white fish or a risotto with asparagus.

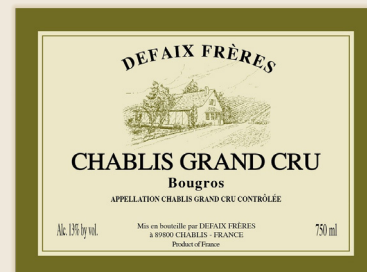


### WINEMAKER

Didier Defaix

### TECHNICAL DATA

Alcohol  
13%



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AND SUSTAINABILITY



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