



DEFAIX FRÈRES

CHABLIS 1ER CRU CÔTE DE LECHET 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 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 1er Cru AOC, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

The soils are from the Upper Jurassic period (Kimmeridgian only for all our plots). Our plots are located on hillsides facing southeast.

WINEMAKING

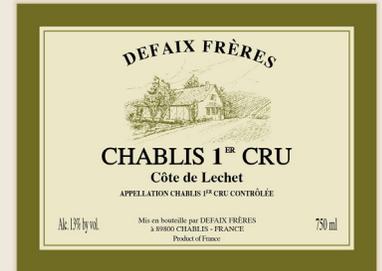
A complete analysis of each cuvée at the reception of the grape. Soft and slow pressing to extract the best juices. Slow alcoholic fermentation at 20°C on fine lees with natural yeasts to respect the personality of each terroir. Daily controls of temperature during the fermentation.

AGEING

This wine comes from several plots situated on the Côte de Lechet. The fermentation and ageing are made for 20% in oak barrels not new and 80% in stainless steel tanks. The wine is aged on fine lees during ten to 12 months; the lees are regularly moved and the frequency of this batonnage depends on the characteristic of each vintage. Then, the wine is bottled by us.

TASTING NOTES

The remarkable stony and sunny soil is captured in this powerful and complex wine. It flourishes with age and expresses mineral aromas reminiscent of gunflint. On the finish, a salinity very characteristic of this cru. The Côte de Lechet has a great potential for ageing so you can keep it five to ten years according to the vintage. Serve around 13°C with salmon or scallops.



92 WINE ENTHUSIAST
POINTS June 2021



WINEMAKER

Didier Defaix

TECHNICAL DATA

Alcohol
13%

