DEFAIX FRÈRES
CHABLIS 1ER CRU VAILLONS 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 1er Cru AOC, France

VARIETAL COMPOSITION
100% Chardonnay

TERROIR & VINTAGE NOTES
The soils are from the Upper Jurassic period (Kimmeridgean 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.
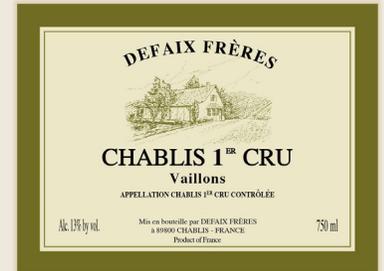
AGEING
The wine is aged on its fine lees during eight to 12 months. The lees are regularly moved around during the six first months to complete the maturing of the wine. The vinification is done for 20% in oak barrels not new and 80% in stainless steel tanks. Then the wine is bottled.

TASTING NOTES
Freshness and floral hints with structure and finesse, this wine is a balanced, elegant, and harmonious.

Serve around 12°C with fish in sauce or a chicken with cream sauce.

WINEMAKER
Didier Defaix

TECHNICAL DATA
Alcohol
13%

92 POINTS
WINE & SPIRITS
April 2021

TAUB FAMILY SELECTIONS