BERNARD DEFAIX

PETIT CHABLIS

The Domain:
The Domaine Bernard Defaix et Fils is situated at the heart of the Chablisian vineyards in the village of Milly. Fourth generation from a family of vine-growers, Bernard started in 1959 with 2 ha. Today, the domain spreads over 27 ha with half of the surfaces in Chablis 1er cru.

The soil :
The soils are from the Upper Jurassic period (Kimmeridgean only for all our plots). The Petit Chablis produced on the flatter ground.

Yield : 55 hl/ha

Grape-variety: Chardonnay 100 %

Vinification :
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.
Daily controls of temperature during the fermentation.

Maturation:
The wine is aged on its fine lees during 8 months. The lees are moved around more or less frequently during the 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 by us.

Tasting and advice:
Its pale robe and its vivacity redolent of mineral hints convey the subtlety of the Chardonnay grape grown in this stony soil. This wine is perfectly suitable for an appetiser, with seafood or to accompany a platter of salami. To serve around 10°C.

To make good wine, we need good grapes. The first step to successful winemaking begins in the vineyard itself. The training of the vines on a sustainable farming with a very rigorous follow-up enables the grapes to reach their peak level of maturity and expression.

BERNARD DEFAIX – 17 Rue du Château 89800 Milly Chablis
Tel : 00.33.(0)3.86.42.40.75 - www.bernard-defaix.com