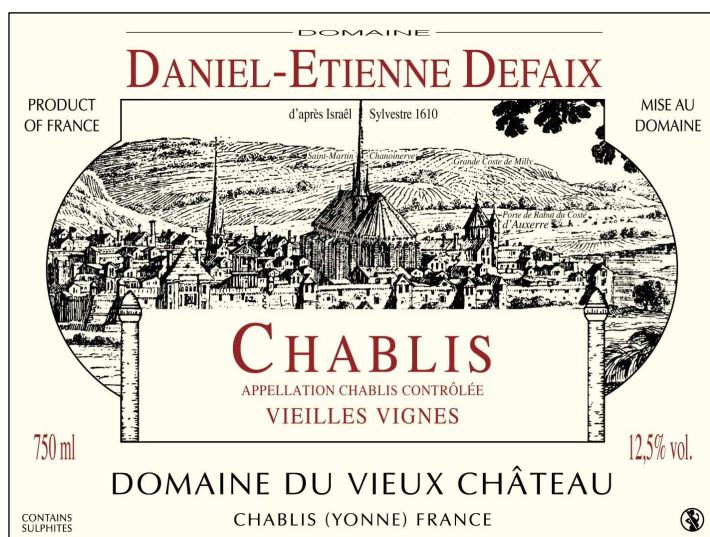




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Vieilles Vignes



Soil : Kimmeridgien Marl.

Exposition : South, south-east and South west

Grape variety : Chardonnay

Vinification and growing:

- best of wine at pressing
- Alcoholic fermentation with natural yeast at 18 °C for 3 weeks.
- Malolactic fermentation achieved.
- Stirring of fine lees each month for 12 months.

Tasting :

The richness almost insolent of this Chablis makes an ideal wine for aperitif, an excellent companion of the fish pâtés, oysters, plates of seafood.

This Chablis can flirt with a roasted andouillette or snails of Burgundy with Chablis and butter persillade.

