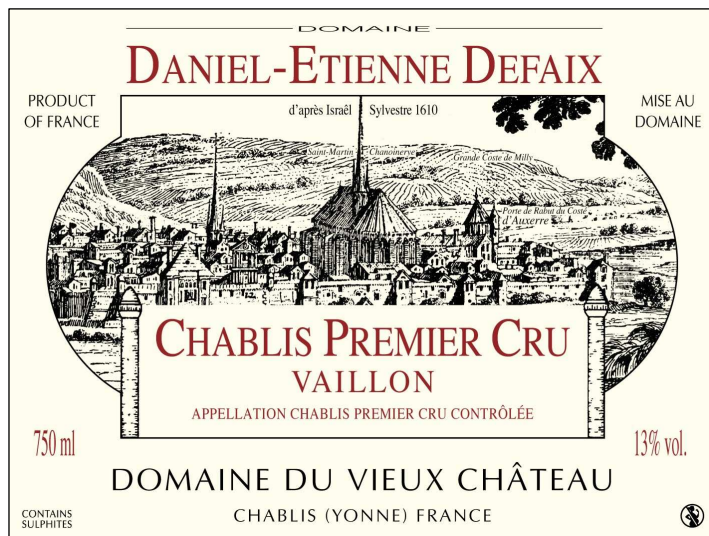




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Vaillon 2003



Soil: Kimmeridgien Marl with ferric ions and gravel on the surface.

Exposition: south-east.

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 18 months in order to concentrate the aromas, give it more fatness and enzymatic qualities for a long ageing.

Tasting and pairings :

The fruity and spicy from the terroir comes but slowly ! roundy powerfull in mouth as a buttered brioche, with Mirabelle accents and jammed apple. Perfect pairing with beautiful fishes

Awards & Press :

Tasteviné au Château du clos Vougeot
Médaille au Concours des Burgondia d'Or

