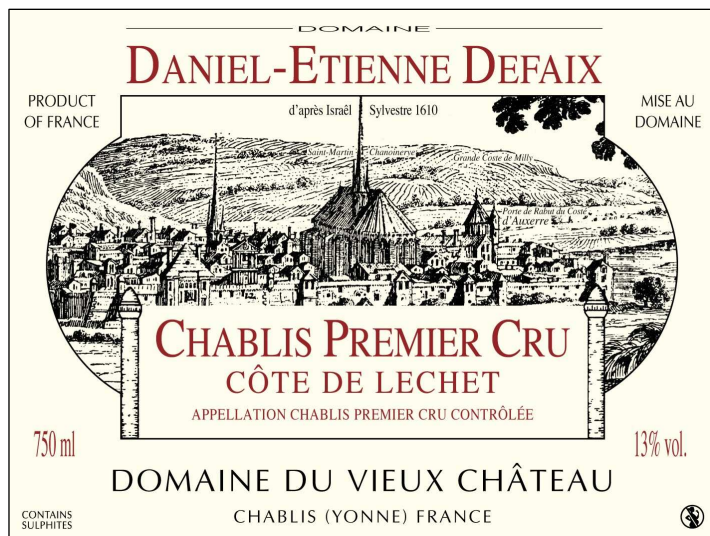




Daniel-Etienne DEFAIX Domaine du Vieux Château

Chablis Premier Cru Côte de Léchet 2003



Soil: Kimmeridgien Marl. Very poor soil with rocks on top.

Exposition: very strong slope of 38%, exposed 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 :

This wine starts to reveal its poor soil and its traditional mineral notes. The fatness gives a buttered end with surmatured fruits. Perfect pairing with Bresse chicken or veal with cream and morels.

Press and Awards :

Tasteviné au Château du clos Vougeot
Burgondia

