

Daniel-Étienne Defaix



Chablis Côte de Lechet 1er Cru



At a Glance:

- **Appellation:** AOC Chablis 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3.5 ha of vines in the Côte de Lechet 1er cru. Most of the vines are located in the southeast-facing Clos des Moines subsection.
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot, and planted at 6,500 vines/ha. Average vine age is 45 years.
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Mechanical harvest in late September

In The Cellar:

- **Fermentation:** Following destemming and pressing, wine ferments spontaneously in stainless-steel tanks for 3-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 3 years in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration in certain vintages
- **Sulfur:** Applied after fermentation, at rackings, and at bottling

In The Glass:

The majority of the Defaix vines are situated within the Clos des Moines parcel, which gives the most emphatic and pure expression of the minerality that is the mark of this unique and compelling appellation. Perhaps the most complex of the trio of 1er Crus, Defaix promotes the Cote de Lechet as a fine accompaniment to all the white meats, citing specifically rack of veal, farm-raised chicken, or risotto with black or white truffles.