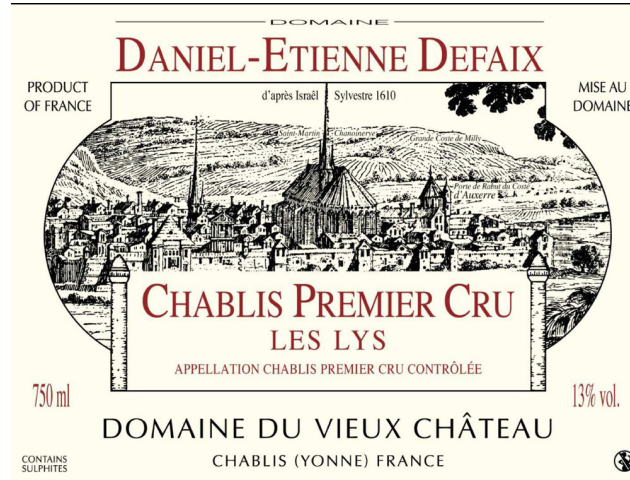


Daniel-Étienne Defaix



Chablis Les Lys 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 a 3.5 ha south-east-facing sloped parcel in the 5-ha subsection of Les Lys known as Le Clos du Roi
- **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 Defaix domaine owns 3.5 ha of this 5 ha 1er Cru. The resulting wine is long-lived and displays remarkable finesse and length, a classic Chablis. One often encounters the flavors and aromas of bergamot, acacia and honey in the Les Lys alongside a compelling freshness, a wine of excellent tension. Daniel Defaix, the enthusiastic gourmand that he is, enjoys this wine particularly with scallops, lobster, line-caught bar and turbot.