

Daniel-Étienne Defaix



Chablis Vaillon 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 vines planted on the steep, southeast-facing slope in the heart of the original Vaillon parcel, later enlarged by local authorities to cover other exposures
- **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 soil here is particularly influenced by iron deposits which yields a wine of fruit and spice and great density. The Vaillons is influenced by notes of "soubois" and, although lacking the elegance of its two companion 1er Crus, it is often the most generous wine of the domaine.