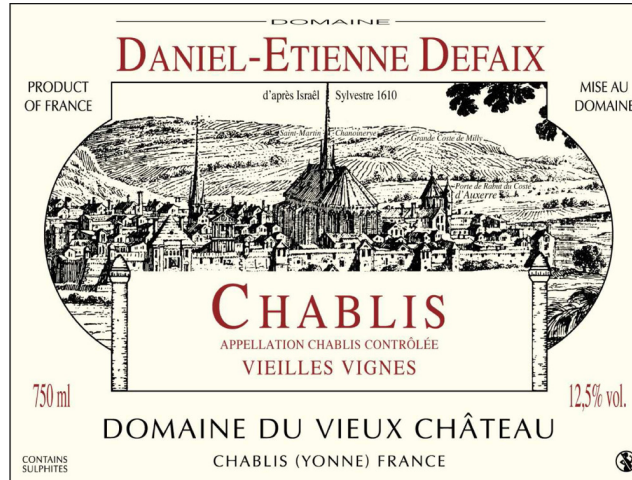


Daniel-Étienne Defaix



Chablis Vieilles Vignes



At a Glance:

- **Appellation:** AOC Chablis
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a number of parcels surrounding the village of Chablis, along with some declassified fruit from the domaine's 1er cru parcels.
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Between 45-70 years old, trained in Guyot, and planted at 6,500 vines/ha
- **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:

This is a wine of exceptional concentration for a village level appellation. It is always a true expression of the kimmeridgian soils that make Chablis so distinctive, richly dense with a classic "pierre a fusil" bouquet and long mineral-infused finish.