



DOMAINE DEFAIX BERNARD

AOP Chablis Premier Cru Les Lys
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine Bernard Defaix is a family-run estate based in Milly, at the heart of the Chablis region in Burgundy. Founded in 1959 by Bernard Defaix, a fourth-generation grower, the estate began with just 2 hectares of vines. It now extends over 27 hectares, including several Chablis Premier Cru plots such as Côte de Léchet, Vaillons and Lys. Now converting to organic farming, the estate combines deep respect for terroir with multi-generational know-how.

VARIETAL

Chardonnay 100%

LOCATION

The Chablis Premier Cru Les Lys vineyards of Domaine Bernard Defaix are located on the left bank of the Serein River, near the village of Milly, in an area known for elegant wine expressions. Planted on gently sloping hillsides with mainly south and southeast exposure, the vines benefit from consistent sunlight and natural airflow, allowing even grape ripening. The moderate slope ensures good soil drainage while preserving natural freshness. This privileged geographic setting gives Les Lys a refined and precise profile, marked by purity and mineral tension characteristic of Chablis.

Age of vines: 60 years old

TERROIR

The terroir is composed of Kimmeridgian marl rich in limestone and fossilized marine shells, the hallmark of the Chablis appellation. These shallow, stony soils encourage deep root systems, ensuring steady mineral uptake. Limestone brings linearity and saline freshness, while clay contributes structure and length. The Les Lys climat is known for producing balanced wines that combine finesse, clarity and aromatic persistence. The resulting wines are mineral-driven, elegant and expressive, with a beautifully defined identity.

IN THE VINEYARD

Domaine Bernard Defaix farms its vineyards under certified organic practices, with strong respect for the environment and living ecosystems. Soils are mechanically cultivated without chemical herbicides to preserve biodiversity and microbial life. Grass cover is carefully managed to prevent erosion and naturally control vine vigor. Treatments are limited to organic-approved products and applied only when necessary. Pruning, leaf thinning and yield control are adapted each year to ensure healthy, balanced grapes. This thoughtful approach allows the terroir to be expressed with honesty and precision.

HARVEST

Harvesting is carried out mechanically in the early morning to preserve aromatic freshness and grape integrity. Grapes are quickly transported to the winery to limit oxidation. Careful sorting ensures that only the best fruit is selected before pressing. The pressing process is slow and gentle, extracting pure and precise juice. Each parcel is vinified separately to respect the identity of the Les Lys climat and to tailor the aging process to the characteristics of the vintage.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks, with slow fermentation at low temperatures to preserve aromatic clarity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is then aged on fine lees for approximately 12 months, without bâtonnage and without oak contact, in order to maintain freshness and mineral purity. This aging adds texture and subtle roundness while preserving precision and tension. Bottling occurs after light filtration, without fining, respecting the wine's natural balance and integrity.

SERVING

Serving temperature: 12-14°C

Best served in a white Burgundy glass or a similar wine glass that showcases the aromatic complexity.

AGEING POTENTIAL

3 to 5 years

TASTING

On tasting, Chablis Premier Cru Les Lys shows a bright pale gold color. The nose is refined and expressive, with aromas of citrus, white flowers, white-fleshed fruits and wet stone. The palate is crisp and focused, driven by vibrant acidity and a fine mineral backbone. The texture is balanced and elegant, leading to a long, saline finish. This is a harmonious and well-defined wine that expresses its terroir with finesse and offers excellent aging potential while remaining approachable in its youth.

FOOD PAIRINGS

This wine pairs beautifully with refined international cuisine. It complements Peruvian-style white fish ceviche with lime, Japanese salmon or sea bream sushi, or modern fish and chips with homemade tartar sauce. On the sweet side, it matches perfectly with Italian lemon tart, a light New York cheesecake, or an exotic fruit salad with mango and passion fruit. These pairings highlight the wine's freshness, mineral tension and aromatic precision, making it equally enjoyable with savory dishes and delicate desserts.

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