



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DEFAIX BERNARD

AOP Chablis Grand Cru Bougros
White



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 Grand Cru Bougros parcels of Domaine Bernard Defaix are located on the right bank of the Serein River, on the western edge of the Chablis Grand Cru hillside. Bougros is the most westerly of the Grand Crus and benefits from a south to southwest exposure, receiving generous afternoon sunshine. This privileged position allows the grapes to reach full maturity while preserving the natural freshness that defines Chablis. Planted on the lower and mid slopes, the vines enjoy a protective microclimate and excellent air circulation, contributing to the wine's power and balance. Age of vines: 20 à 45 years old

TERROIR

The Bougros terroir is based on Kimmeridgian marl, rich in clay, limestone, and fossilized marine shells. This geological structure gives the wine depth, richness, and a strong mineral backbone. The higher clay content compared to other Grand Crus provides volume and density on the palate, while maintaining a saline, tense finish. Deep root systems allow the vines to draw complex mineral elements from the subsoil, enhancing length and aging potential. This terroir produces Grand Cru Chablis wines that are powerful, structured, and deeply expressive.

IN THE VINEYARD

Domaine Bernard Defaix has been certified organic for many years and follows a strict environmentally respectful philosophy. The soils are mechanically worked without chemical herbicides to preserve microbial life and soil balance. Treatments are applied only when necessary and exclusively with approved organic products. Great care is taken in pruning, yield control, and canopy management. This sustainable approach ensures healthy, concentrated grapes that fully express the identity of the Bougros Grand Cru while respecting the environment and future generations.

HARVEST

Harvesting is carried out mechanically at optimal ripeness, generally later than for the estate's other appellations. Grapes are picked early in the morning to preserve freshness and prevent oxidation. They are quickly transported to the winery, where gentle and slow pressing is performed. Careful sorting is essential for this prestigious cru, ensuring that only the finest grapes are selected. This meticulous attention at harvest preserves aromatic purity and the natural structure of the Bougros Grand Cru.

WINEMAKING

Vinification takes place in temperature controlled stainless steel tanks, with slow fermentation at low temperatures to respect the terroir's expression.

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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 18 months, with no oak contact, to preserve minerality and precision. No bâtonnage is carried out, allowing the wine to retain a focused and linear structure. Extended lees aging brings complexity, depth, and texture. The wine is bottled after light filtration, without fining, to maintain its full integrity and aging potential.

SERVING

Serving temperature: 12 to 14°C

Ideal glass: Burgundy white or universal white wine glass

AGEING POTENTIAL

5 to 10 years

TASTING

On tasting, Chablis Grand Cru Bougros from Domaine Bernard Defaix shows a bright golden color. The nose is intense and complex, revealing ripe fruit, candied citrus, warm stone, and oyster shell notes. The palate is powerful and broad, supported by a dense structure and deep minerality. The balance between richness and freshness is striking, with a long, saline, and persistent finish. This is a wine of great stature, built for long aging, gaining elegance and complexity over time.

FOOD PAIRINGS

This Grand Cru pairs beautifully with refined gastronomic cuisine. It is outstanding with butter roasted lobster, poached turbot with hollandaise sauce, or seared scallops as an elegant appetizer. For a sweet and savory pairing, try it with roasted poultry with dried fruits or a pumpkin and parmesan tart. On the dessert side, poached pear tart or almond and candied citrus desserts will echo the wine's richness and mineral depth. A truly exceptional table wine, perfect for memorable dining moments.

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