



DOMAINE DEFAIX BERNARD

AOP Chablis Premier Cru Vaillons
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 Vaillons climat is located on the left bank of the Serein River, just upstream from the village of Chablis. Domaine Bernard Defaix's parcels are planted on the well-exposed hillsides of this valley, with a predominantly southeast orientation that ensures optimal sunshine and steady ventilation, promoting perfect ripeness and freshness. The microclimate here is both protective and dynamic, resulting in balanced fruit with vibrant acidity. The diversity of lieux-dits within the Vaillons climat adds complexity, which the domaine enhances through careful, plot-by-plot vinification.

Age of vines: 20 à 45 years old

TERROIR

The soil consists of classic Kimmeridgian marl, rich in clay, limestone and marine fossils, a hallmark of the Chablis region. These shallow, stony soils provide excellent drainage and encourage deep rooting, which produces wines with tension, clarity and elegance. In the Vaillons climat, this terroir yields particularly floral and fruity expressions of Chardonnay, with discreet yet persistent minerality. The combination of a living soil and balanced climate allows the wine to reveal both energy and softness.

IN THE VINEYARD

Domaine Bernard Defaix follows certified organic viticulture throughout its estate, with strong commitment to soil health and biodiversity. The vineyards are cultivated without herbicides or synthetic products, using regular mechanical tillage. Grass cover is managed to prevent erosion and promote microbial life. Treatments are applied only when necessary and exclusively with organic-approved inputs. Vineyard work is adapted each year to match the natural rhythm of the vintage, always in harmony with the plant's balance.

HARVEST

Harvest is done mechanically in the early morning hours to preserve grape freshness and integrity. The fruit is carefully sorted, then slowly and gently pressed to extract only the purest juice.

WINEMAKING

Fermentation takes place at low temperature in stainless steel tanks to retain the Chardonnay's aromatic potential.

AGEING

The wine is aged on fine lees for 10 to 12 months without bâtonnage or oak, to preserve the freshness, minerality and finesse of the terroir. Each cuvée is vinified separately to express the identity of its origin.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serving temperature: 12-14°C

Use a fine white wine glass to let the floral notes open up fully.

AGEING POTENTIAL

3 to 5 years

TASTING

This Chablis displays a bright, clear robe with pale golden reflections. The nose is charming and expressive, offering notes of white flowers, pear, peach and lemon zest. On the palate, the attack is smooth and balanced, carried by fine acidity and a silky texture. The finish is lightly saline, leaving a refreshing and delicate impression. This is an approachable, refined wine with lively energy and elegance. It can be enjoyed young for its freshness or aged a few years for added complexity and depth.

FOOD PAIRINGS

This wine pairs beautifully with the bright, generous flavors of Mediterranean cuisine. It enhances octopus salad with olive oil and lemon, fish tagine with tomatoes and olives, or a classic Niçoise pissaladière with caramelized onions and anchovies. Its fresh, delicate profile also complements grilled vegetables, sheep's cheese or white fish dishes. On the sweet side, it pairs wonderfully with a thin fig tart drizzled with rosemary honey, a lemon cream scented with orange blossom, or a peach and fresh almond salad. This versatile wine shines alongside sun-filled Mediterranean dishes both savory and sweet.

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