



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DEFAIX BERNARD

AOP Petit Chablis
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 Petit Chablis parcels of Domaine Bernard Defaix are located on the upper slopes of the Chablis vineyard, mainly around the village of Milly, just above the Chablis and Premier Cru appellations. Planted on well-exposed, wind-swept plateaus facing the rising sun, these vines benefit from a cool, dry climate that supports slow and balanced ripening of the Chardonnay. Their altitude ensures a crisp natural freshness and vibrant acidity. These plots offer a more direct, airy interpretation of the Chablis terroir, delivering a bright and thirst-quenching expression of the grape variety. Age of vines: 20 à 45 years old

TERROIR

The soils of Petit Chablis are formed from Portlandian limestone, a younger geological layer than the Kimmeridgian found in classic Chablis. These lighter, well-draining soils promote moderate yields and preserve natural freshness in the fruit. The resulting wines are vibrant and floral, with subtle minerality and lively acidity. Unlike deeper, more structured Chablis, Petit Chablis offers an accessible and immediate style, expressing the terroir's character with charm and clarity. This is a wine meant to be enjoyed young, highlighting purity and freshness above all.

IN THE VINEYARD

The vineyard is managed organically and certified as such, with a strong commitment to soil health and sustainable viticulture. Herbicides are avoided, with regular ploughing and carefully controlled grass cover to maintain biodiversity and regulate vine vigor. Manual work is emphasized wherever possible, including pruning and leaf thinning to ensure good airflow and grape ripeness. Only natural products are used for plant protection, and each action in the vineyard is guided by careful observation and respect for the plant's rhythm. This approach ensures clean, fresh, and well-balanced fruit at harvest.

HARVEST

Harvesting is done mechanically, typically in the cool morning hours to preserve freshness. Grapes are brought quickly to the winery, where they are gently pressed to extract clean, precise juice. Rapid handling prevents oxidation and protects the aromatic potential of the Chardonnay. Yields are kept reasonable to prioritize quality over quantity. Sorting is careful and selective, even with mechanical methods, to ensure only the healthiest grapes go into the press. This precision from the start supports the wine's pure and fresh character.

WINEMAKING

Fermentation is carried out in temperature-controlled stainless steel tanks to preserve the fruit's clarity and aromatic brightness. Alcoholic fermentation proceeds slowly at low temperatures.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

The wine is then aged on fine lees for around 6 to 8 months, with no bâtonnage or oak contact. This brief aging enhances freshness while adding a touch of roundness. The wine is lightly filtered before bottling, with no fining, to retain its natural finesse. The overall winemaking approach is minimalist, allowing the terroir and varietal purity to shine.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

On tasting, this Petit Chablis shows a pale, bright robe with green reflections. The nose is fresh and direct, with aromas of lime zest, green apple, and white blossoms. The palate is sharp and lively on the attack, with crisp acidity and a light, refreshing texture. The finish is clean and citrusy, leaving a pleasantly mouthwatering impression. This is a youthful, energetic wine with a clear, honest profile. Best enjoyed in its first years, it brings brightness and clarity to any casual or festive occasion.

FOOD PAIRINGS

This wine pairs wonderfully with fresh, light, or appetizer-style dishes. Serve it with a citrus shrimp ceviche, a zucchini and soft cheese tart, or classic French cheese gougères as a starter. For a sweet-savory pairing, try it with a green apple and walnut salad with honey vinaigrette. On the dessert side, lime panna cotta or a green apple and basil sorbet will enhance the wine's zest. It's a crisp, friendly white, ideal for aperitifs and easygoing, flavorful cuisine.

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