



DOMAINE DEFAIX BERNARD

AOP Chablis Premier Cru Côte de Léchet
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 vines of Chablis Premier Cru Côte de Léchet from Domaine Bernard Defaix are located on the left bank of the Serein River, just above the village of Milly, on steep, south-facing slopes. This sunny exposure combined with the vineyard's elevation allows for slow, steady ripening while preserving freshness and acidity. The microclimate here is cooler and windier than neighboring climats, enhancing the precision and linearity of the Chardonnay. These ideal geographic conditions allow the estate to produce a wine that is pure, elegant and energetic, with excellent aging potential.

Age of vines: 20 à 45 years old

TERROIR

The Côte de Léchet terroir is classic Chablis: Kimmeridgian marl rich in limestone, clay, and marine fossils. The shallow, rocky soils ensure excellent drainage and encourage deep root systems, resulting in wines with great mineral tension and aromatic finesse. This terroir imparts a marked salinity, a taut structure, and a crystalline style to the wine. The combination of elevation, exposure and soil gives rise to a Premier Cru Chablis of great purity, balancing finesse with depth and a very clear expression of place.

IN THE VINEYARD

Domaine Bernard Defaix practices certified organic farming with a strong commitment to sustainability and ecosystem balance. The soils are mechanically worked with no use of herbicides or synthetic chemicals. Ground cover is managed to maintain biodiversity and prevent erosion. Pruning is gentle, leaf-thinning is done by hand, and treatments are applied only when necessary depending on the vintage. This detailed and respectful approach results in healthy, concentrated grapes that express the identity of the site with clarity and precision. The ecological commitment of the estate is reflected in the energy and definition of the wines.

HARVEST

Harvesting is done mechanically with great care, during the coolest hours of the day to preserve the aromatic integrity of the fruit. Grapes are meticulously sorted to retain only ripe, healthy berries. Pressing is slow and gentle, extracting a clear, precise juice. This step is essential for preserving finesse and purity. Parcels are vinified separately based on vine age and slope exposure to highlight the unique characteristics of each and to inform tailored aging decisions later in the process.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks, with a slow, cool fermentation to retain freshness and fruit purity.

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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 aged on fine lees for 12 months without bâtonnage or oak, allowing the mineral structure of the terroir to shine. This gentle aging brings subtle texture and complexity without compromising tension. Bottling follows a light filtration, with no fining, respecting the integrity of the wine. The result is a Premier Cru Chablis that is pure, precise and true to the limestone identity of Côte de Léchet.

SERVING

Ideal temperature: 12°C

Use a white Burgundy glass to reveal the wine's minerality and aromatic precision.

AGEING POTENTIAL

10 to 15 years

TASTING

On the palate, this Premier Cru reveals a bright robe with pale gold reflections. The nose offers notes of lemon zest, white flowers, chalk and flint. The palate is energetic and structured, with precise acidity and a saline mineral finish. White fruit and citrus aromas persist, framed by a fine, chiselled texture. This is a vibrant, focused wine that balances freshness with depth. It is delicious in its youth but will also age gracefully over several years, gaining complexity with time.

FOOD PAIRINGS

This mineral and lively wine pairs beautifully with refined and elegant cuisine. It's ideal with citrus-marinated sea bream ceviche, rosemary-roasted chicken or aged Comté cheese gougères. It also shines with steamed sea bass and fennel, classic veal blanquette or oysters on the half shell. For dessert, a lemon meringue tart or yuzu sorbet will echo its bright, zesty character. This is a structured, luminous wine that enhances delicate, citrusy or seafood-based dishes.

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