



DOMAINE DEFAIX BERNARD

AOP Saint-Bris
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

Sauvignon blanc 100%

LOCATION

The Saint-Bris vineyards of Domaine Bernard Defaix are located in the Auxerrois area, just southwest of Chablis, on well-exposed hillsides surrounding the village of Saint-Bris-le-Vineux. This is the only appellation in Burgundy that allows the use of the Sauvignon grape, making it a regional rarity. Planted at altitudes between 200 and 300 meters, the vines benefit from a cool, breezy climate ideal for preserving freshness and aromatic intensity. The mostly southeast-facing slopes allow for slow, steady ripening, ensuring a perfect balance between ripeness and natural acidity. Age of vines: 20 à 45 years old

TERROIR

The terroir of Saint-Bris is composed of Kimmeridgian and Portlandian clay-limestone soils, similar to those found in Chablis, but with a greater clay content. This geological variation gives Sauvignon a unique mineral-driven expression with added finesse. The deep, well-structured soils ensure regular water supply to the vines, resulting in balanced grapes with good aromatic concentration. The resulting wine is lively and expressive, combining the vibrant fruit of Sauvignon with the tension and elegance typical of northern Burgundy.

IN THE VINEYARD

This cuvée is farmed according to certified organic principles, with a strong focus on biodiversity and natural balance. The soils are mechanically cultivated, avoiding herbicides, and grass cover is managed to control erosion and support soil life. Treatments are applied only when necessary and always with organic-approved products. Vineyard work is meticulous, with gentle pruning, canopy management, and yield regulation to ensure healthy, balanced grapes. This careful attention throughout the growing season allows the wine to fully reflect both the character of the grape and the terroir.

HARVEST

Harvesting is carried out mechanically at the break of day to preserve freshness and protect the Sauvignon's delicate aromatics. Grapes are quickly transported to the winery for gentle pressing to extract clean, high-quality juice. Each parcel is harvested at optimal maturity to preserve both aromatic richness and fresh acidity. A strict sorting process ensures only the healthiest fruit is used. Precision at this early stage is key to capturing the citrus and floral notes that define the character of Saint-Bris.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks to retain the varietal expression of Sauvignon Blanc.

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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AGEING

The wine is aged on fine lees for about 6 to 8 months, without bâtonnage or oak contact, in order to maintain its lively, aromatic profile. This aging method adds a hint of roundness while preserving the wine's natural brightness and linear style. Bottling takes place in the spring following harvest, after gentle clarification and no fining, to respect the wine's purity and balance.

SERVING

Serving temperature: 10–12°C
Ideal for fresh white wine service.

AGEING POTENTIAL

2 to 3 years

TASTING

On the palate, this Saint-Bris reveals a pale color with silver highlights. The nose is vibrant and expressive, with aromas of citrus, fresh herbs, exotic fruit, and white currant. The attack is sharp and lively, followed by a clean, mineral-accented mid-palate and a long, citrus-driven finish. This is a crisp, aromatic white that showcases both the character of Sauvignon and the finesse of Burgundy's limestone soils. It is delicious young but can also evolve nicely over two or three years.

FOOD PAIRINGS

This wine pairs beautifully with crisp, fresh, or seafood-based dishes. Enjoy it with lemon and parsley grilled oysters, salmon and mango tartare, or fresh goat cheese and herb bites for an elegant starter. For something more adventurous, try it with a shaved fennel and citrus salad or a light broccoli quiche. On the sweet side, a lime tart or pink grapefruit sorbet will highlight its bright acidity. This is a lively, charming white wine, perfect for aperitifs or warm-weather meals.

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