



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 Réserve from Domaine Bernard Defaix are located on the left bank of the Serein River, near the village of Milly. Facing full south on steep slopes, they enjoy optimal sunlight and steady natural ventilation, encouraging even ripening and excellent grape concentration. The estate's historic parcel in this renowned Premier Cru has been cultivated for generations. Its elevated position enhances the fresh, chiseled character of the Chardonnay, delivering a tension and purity that remain vibrant even in warmer vintages. Age of vines: 70 years old

TERROIR

The terroir of Côte de Léchet is composed of Kimmeridgian marl, rich in limestone and fossilized marine organisms such as exogyra. The soils are stony, shallow and well-drained, forcing the vines to root deeply and promoting complexity and minerality in the wines. This terroir is known for producing linear, expressive Premier Cru Chablis wines with remarkable purity and energy. The Réserve cuvée, made from the estate's oldest vines on this slope, reflects the site's full finesse, with additional depth and intensity.

IN THE VINEYARD

The vineyard is certified organic, and the estate's viticultural practices focus on preserving natural balance and soil life. The soils are mechanically cultivated without herbicides or synthetic chemicals. Grass cover is carefully managed to reduce erosion, support biodiversity and regulate water balance. Vineyard tasks such as pruning, leaf removal and yield control are adapted each year to suit the climate. This meticulous and respectful work supports vine health and promotes an honest expression of the terroir.

HARVEST

Harvest is carried out mechanically and quickly, usually in the early morning to preserve freshness and aromatic precision. Careful sorting ensures that only the healthiest and ripest berries are kept. Grapes are immediately brought to the winery and gently pressed to extract clean, delicate juice. The soft pressing helps protect the finesse of the fruit and terroir. Grapes from the Réserve parcel are handled separately from harvest to bottling, to ensure a long and tailored aging process.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks at low temperatures to preserve aromatics.

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 18 to 20 months, without bâtonnage and without oak, to maintain the terroir's tension and mineral clarity. This long aging enhances the wine's volume, texture and aromatic depth, while preserving its energy. No fining is done, and only light filtration is applied before bottling. The result is a precise, structured yet elegant wine that truly expresses the chalky soul of Côte de Léchet.

SERVING

Serving temperature: 12°C

Best served in a white wine or Burgundy glass to express its floral and mineral elegance.

AGEING POTENTIAL

10 to 15 years

TASTING

On the palate, Chablis Premier Cru Côte de Léchet Réserve reveals a pale gold color with bright reflections. The nose is focused and deep, showing notes of preserved lemon, white flowers, flint and ripe white fruit. The palate is linear, textured and mineral, with a crisp acidity that gives length and definition. The finish is long, saline and vibrant, with great purity and finesse. This is a Premier Cru with both energy and depth, ideal for cellaring, and revealing more complexity with time.

FOOD PAIRINGS

This wine pairs beautifully with refined and mineral-driven cuisine. It is an excellent match for sea bream fillet with braised fennel, roast chicken with lemon or goat cheese and herb bites as an appetizer. For a sweet-savory pairing, try it with warm mango and shrimp salad or a savory onion and aged cheese tart. On the dessert side, it complements a lemon panna cotta or a pear and almond tart beautifully. This is a gastronomic wine, precise and vibrant, perfect from the first course to a light, elegant finish.

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