



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DEFAIX BERNARD

AOP 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 Chablis vineyards of Domaine Bernard Defaix are located near the village of Milly, on the left bank of the Serein River, at the heart of the Chablis appellation. The plots benefit from southeast to south-facing slopes, providing excellent sun exposure throughout the day. This ideal positioning ensures a natural balance between ripeness and preserved freshness. Close to the estate's Premier Cru parcels, these vineyards offer a more structured and complex expression than many typical Chablis wines. The continental climate and regular winds ensure healthy grapes right up to harvest. Age of vines: 20 à 45 years old

TERROIR

The soils are composed of Kimmeridgian marl, the signature subsoil of Chablis, rich in marine fossils such as exogyra. This complex, mineral-rich terrain gives the wine its characteristic tension, strong acidity, and saline edge. The limestone content allows excellent drainage, encouraging deep root systems and aromatic concentration. The geology promotes a clean, expressive profile of Chardonnay with a precise mineral backbone. The result is a classic, elegant Chablis with a pure, taut structure and bright freshness.

IN THE VINEYARD

The estate is fully certified organic and practices sustainable viticulture with deep respect for the environment. Soils are ploughed regularly without herbicides, and grass is managed to promote biodiversity and regulate vine vigor. Treatments are minimal and based only on necessity, using approved organic products. Vineyard work is manual wherever possible, with a strong focus on vine balance and healthy canopy development. This respectful, detail-oriented approach results in high-quality, healthy grapes that reflect the identity of both site and vintage.

HARVEST

Harvesting is carried out mechanically in the early morning to preserve the freshness of the grapes. Fruit is transported quickly to the winery to avoid oxidation. Careful sorting ensures only healthy, fully ripe bunches are used. Pressing is gentle and gradual to extract pure juice without compromising aromatics. These careful harvest practices are key to preserving the Chardonnay's purity and the Chablis terroir from the very beginning of the winemaking process.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks to preserve freshness and aromatic finesse.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is then aged on fine lees for 10 to 12 months, without bâtonnage or oak, to maintain purity and a focused mineral structure. This extended lees aging adds roundness and subtle complexity while preserving the clean, linear profile of the wine. Before bottling, it is lightly filtered, with no fining, to retain its natural balance and texture.

SERVING

Servir entre 10 et 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

On tasting, this Chablis reveals a bright, pale robe with green highlights. The nose offers aromas of ripe lemon, green apple, white flowers, and a subtle chalky note. The palate is fresh and precise, with vibrant acidity and a clean, mineral-driven finish. The attack is lively, followed by a finely textured mid-palate and a long, pure finale. This is a balanced, elegant wine, a textbook expression of classic Chablis. It can be enjoyed young or aged for a few years to gain added complexity.

FOOD PAIRINGS

This wine pairs beautifully with fresh, seafood-based, or vegetable-forward dishes. Ideal with sea bream tartare and lime, leek and goat cheese quiche, or salmon rillettes on toast for an elegant appetizer. For a sweet-savory twist, try it with cherry tomato tarte tatin or a warm shrimp and mango salad. On the dessert side, a lemon tart or lightly salted hazelnut financier will bring out its lively character. This is a refined, versatile wine, suitable from starter to light dessert.

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