



# DOMAINE DEFAIX BERNARD

AOP Chablis Grand Cru Les Clos  
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 Grand Cru Les Clos from Domaine Bernard Defaix are located in the heart of the iconic Chablis Grand Cru hillside, on the right bank of the Serein River, facing due south and bathed in sunlight all day long. Les Clos is the largest and arguably most prestigious of the seven Chablis Grand Crus. The estate's plots lie mid-slope, on gentle inclines that ensure excellent drainage and even ripening. This exceptional location produces powerful, complex and perfectly balanced expressions of Chardonnay, in a style that is both noble and mineral.

Age of vines: 20 à 45 years old

## TERROIR

The terroir of Les Clos is composed of Kimmeridgian marl, rich in clay, limestone and fossilized marine shells, particularly exogyra. This ancient and complex soil brings structure, depth and impressive aging potential to the wine. The high limestone content enhances the wine's natural tension and minerality. The well-drained soils allow the roots to dig deep into the subsoil, drawing the mineral elements that shape the purest expression of the cru. This remarkable terroir gives the wine density, elegance and a distinctive aromatic precision.

## IN THE VINEYARD

Domaine Bernard Defaix farms its Les Clos vines according to certified organic methods. Every intervention is deliberate and adapted to each vintage's conditions. The soils are worked mechanically without chemical herbicides, and natural ground cover is controlled to support biodiversity. Treatments are strictly limited to natural products authorized for organic farming. Pruning is meticulous, manual leaf-thinning promotes healthy airflow, and yields are managed to optimize concentration. This rigorous and respectful approach enhances both the vitality of the vines and the character of the terroir.

## HARVEST

Harvesting takes place mechanically at full ripeness, usually in late September, as this Grand Cru ripens more slowly. Grapes are picked early in the morning to preserve their freshness and avoid oxidation. After careful sorting, the grapes are gently and slowly pressed to extract only the purest juice. Quick transport and precision pressing are key to maintaining balance and aromatic clarity. Each plot is vinified separately to best express the unique identity of the Les Clos climat and to adapt to the nuances of the vintage.

## WINEMAKING

Fermentation occurs in temperature-controlled stainless steel tanks, with slow fermentation at low temperatures to preserve the finesse and aromatic precision of Chardonnay.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## AGEING

The wine is aged on fine lees for 18 months without bâtonnage or oak contact, to retain the terroir's purity and vertical structure. This extended aging brings texture, depth and excellent aging potential. Bottling takes place after a light filtration, without fining, to maintain the wine's integrity and precision. The result is a Grand Cru of great stature, refinement and clarity.

## SERVING

Serving temperature: 12 to 14°C

Best served in a white Burgundy glass to reveal its depth and complexity.

## AGEING POTENTIAL

5 to 10 years

## TASTING

On the palate, Chablis Grand Cru Les Clos from Domaine Bernard Defaix shows a bright golden color with brilliant reflections. The nose is layered and expressive, with notes of candied citrus, gunflint, ripe white fruits and subtle floral hints. The attack is generous and full, leading into a structured, powerful mid-palate. The saline minerality shines through, balanced by a fresh, lingering finish. This is a deep and elegant wine, combining power with finesse, and capable of aging beautifully over many years. It can be enjoyed young for its vibrancy or after aging for greater complexity.

## FOOD PAIRINGS

This Grand Cru pairs beautifully with refined and delicate cuisine. It elevates dishes such as sole fillet stuffed with mushrooms in white wine sauce, langoustine risotto or aged Comté cheese gougères as a sophisticated starter. For a sweet and savory pairing, try it with roasted farm chicken and dried apricots or a thin tart of caramelized onions and fresh goat cheese. On the dessert side, poached pear with saffron or a soft hazelnut cake will enhance its richness and freshness. This is a gastronomic wine, destined for elegant tables and demanding pairings.

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