



DOMAINE DEFAIX BERNARD

AOP Chablis Grand Cru Vaudésir
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 vineyards of Chablis Grand Cru Vaudésir from Domaine Bernard Defaix are located on the right bank of the Serein River, in a natural amphitheater nestled at the heart of the Chablis Grand Cru slope. This climat faces both southeast and northwest, creating a varied exposure and natural temperature regulation. The estate's plots are planted on the best sun-exposed slopes, allowing for slow, even ripening of the Chardonnay. This sheltered site produces concentrated, expressive grapes with exceptional finesse, hallmarks of this unique Grand Cru.

Age of vines: 20 à 45 years old

TERROIR

The terroir of Vaudésir is composed of Kimmeridgian marl rich in clay and fossilized marine life, on light, stony, well-drained soils. The steep slopes provide excellent drainage and encourage deep root systems. This soil lends the wine fine mineral tension, floral elegance, and a silky texture. Vaudésir is often considered the most delicate and refined of the Chablis Grands Crus, with a more aerial and elegant style than powerful. It is defined by a perfect balance between structure, freshness and aromatic complexity.

IN THE VINEYARD

The vineyard is organically farmed and certified, following the estate's commitment to sustainable viticulture. Soils are cultivated mechanically without synthetic chemicals, and grass cover is managed to reduce erosion and support biodiversity. Treatments are strictly limited to essential needs and only natural, organic-approved products are used. Each plot is carefully monitored, with precise pruning, manual leaf thinning and yield management tailored to optimal grape quality. This respectful and hands-on approach allows the purest expression of the terroir to shine through.

HARVEST

Harvesting takes place mechanically during the coolest hours of the day to preserve grape freshness. For this Grand Cru, ripeness is carefully monitored to achieve the ideal balance of aromatic richness and natural acidity. Grapes are quickly brought to the winery, gently sorted and slowly pressed to extract the finest juice. This gentle process protects the elegance and finesse of the fruit. Care and precision at harvest ensure a clean and expressive base, vital for a wine built to age like Vaudésir.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks, with slow fermentation at low temperatures to preserve aromatic purity.

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 approximately 18 months, with no bâtonnage and no oak, to maintain the crystalline identity of the terroir. This long aging develops the wine's complexity and silky texture without compromising its freshness and minerality. Bottling follows a light filtration, with no fining, to preserve the wine's natural integrity. This careful and minimalist approach yields a Grand Cru that is elegant, refined and built to age.

SERVING

Serving temperature: 12 to 14°C

Recommended glass: White Burgundy glass

Optional: Gentle aeration or brief decanting for optimal aromatic expression

AGEING POTENTIAL

3 to 5 years

TASTING

On tasting, Chablis Grand Cru Vaudésir from Domaine Bernard Defaix shows a bright pale gold color. The nose is subtle and complex, offering aromas of white flowers, pear, preserved lemon and wet stone. The palate is delicate and finely textured, with a silky mouthfeel supported by a perfectly integrated acidity. The finish is long and refined, marked by elegant salinity and floral persistence. This is a wine of great finesse, combining freshness, minerality and aromatic charm, which will reveal its full potential after a few years of cellaring.

FOOD PAIRINGS

This refined and delicate wine pairs beautifully with precise and subtle dishes. It will enhance a scallop carpaccio with lime, chicken supreme with morel mushrooms or a thin zucchini and goat cheese tart. For a sweet-savory pairing, try it with a warm citrus prawn salad or a pumpkin risotto with toasted hazelnuts. On the dessert side, a yellow fruit pavlova or a white peach tart will highlight its freshness and finesse. This is a gastronomic wine, elegant and radiant, perfect throughout a refined dining experience.

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