

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DEFAIX BERNARD

AOP Chablis Premier Cru Montée de Tonnerre
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 Premier Cru Montée de Tonnerre vineyards of Domaine Bernard Defaix are located on the right bank of the Serein River, directly adjacent to the famous Chablis Grand Cru hillside. This climat enjoys a south and southeast exposure, providing consistent sunlight throughout the day. The vines are planted on steep slopes that ensure excellent drainage and optimal grape ripening. Due to its proximity to the Grand Crus, Montée de Tonnerre is often regarded as one of the most prestigious Premier Crus, producing wines with depth, structure and remarkable precision. The location allows for a perfect balance between power and freshness.

Age of vines: 20 à 45 years old

TERROIR

The terroir of Montée de Tonnerre is based on Kimmeridgian marl rich in limestone and fossilized marine shells. This iconic soil gives the wine intense minerality, vibrant acidity and great aromatic depth. The stony, well-drained soils force the vines to root deeply, enhancing concentration and complexity. This terroir is known for producing noble, age-worthy wines that combine tension, length and elegance. Montée de Tonnerre is frequently considered the Premier Cru that most closely resembles a Grand Cru in character and structure.

IN THE VINEYARD

Domaine Bernard Defaix farms this vineyard according to certified organic principles, with a strong commitment to environmental balance. The soils are mechanically cultivated to preserve their structure and biological life. Grass cover is carefully managed to prevent erosion and encourage biodiversity. Treatments are limited to organic-approved products and applied only when strictly necessary. Pruning, leaf thinning and yield management are carried out with precision to ensure healthy, ripe and concentrated grapes that truly express the terroir.

HARVEST

Harvesting is carried out mechanically, usually at advanced ripeness to achieve the ideal balance between aromatic richness and freshness. Grapes are picked early in the morning to preserve their integrity and avoid oxidation. They are quickly transported to the winery, carefully sorted and gently pressed. The slow, delicate pressing extracts pure and precise juice. Each parcel is vinified separately to respect the unique identity of Montée de Tonnerre and to adapt the aging process to each vintage.

WINEMAKING

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

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is then aged on fine lees for approximately 12 to 15 months, without bâtonnage and without oak, to maintain mineral tension and clarity. This extended aging brings structure and complexity while preserving freshness. Bottling occurs after light filtration, without fining, ensuring the wine retains its natural balance and precision.

SERVING

Recommended temperature: 12–14°C

Best served in a white wine glass that allows aromatic expression and freshness.

AGEING POTENTIAL

5 to 10 years

TASTING

On tasting, Chablis Premier Cru Montée de Tonnerre from Domaine Bernard Defaix shows a bright pale gold color. The nose is deep and refined, offering aromas of ripe citrus, white fruits, delicate flowers and flinty notes. The palate is powerful yet precise, driven by strong mineral tension. The texture is dense and elongated, with a long, saline and persistent finish. This is a structured, elegant wine with excellent aging potential, gaining complexity and harmony over time.

FOOD PAIRINGS

This wine pairs beautifully with refined European cuisine that highlights its tension and complexity. It will elevate a sea bass carpaccio with lemon and olive oil, a classic sole meunière with capers, or a traditional pike quenelle with Nantua sauce. Thanks to its elegance and structure, it also works wonderfully with a creamy veal blanquette or a parmesan and green asparagus risotto. As a starter, it complements aged Comté cheese gougères or a fresh herb fish terrine. On the sweet side, a thin apple tart, a vanilla panna cotta or a soft almond cake will offer a lovely counterpoint to its mineral finesse. This gastronomic wine naturally accompanies every stage of an elegant meal.

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