



CHABLIS 1ER CRU LES LYS



	Wine Type	White Wine
	Vintage	2009
	Style	Crisp, Dry Whites
	Country	France
	Region	Chablis
	Grower Name	Domaine Daniel-Etienne Defaix
	Grape Variety	Chardonnay
	ABV	13.00
	Closure	Natural Cork
	Allergens	Sulphites
	Method	
	Product SKU	DEFAIXCHABLYS09

TASTING NOTES

This wine reveals its poor soil and its traditional mineral notes. The fatness of the wine gives a buttered end with ripe fruits. The wine pairs perfectly with Bresse chicken or veal with cream and morels. VITICULTURE The natural growing process is only interfered with when there is no other choice. For example, fertilisation with natural compost will only take place when absolutely necessary. Absolutely no treatment is done in the vineyards within two months of the harvest. The grapes are harvested when they are at a good level of maturity. Followed by careful sorting where all the green and unhealthy grapes are removed. VINIFICATION The wine is pressed very

slowly, which takes about three hours. It is then left to settle for 18 hours before the fermentation. Alcoholic fermentation with natural yeast at 18°C for three weeks in stainless steel tanks. Goes through malolactic fermentation.

REGION



Chablis

Chablis is Burgundy's white wine outpost and is one of France's most northern wine regions. Having said this it comes with no surprise that it produces wines that are high in acidity and rather steely, unlike the luscious and oaky white wines from the rest of Burgundy. They are perfectly refreshing ... [Read More](#)

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GRAPE



Chardonnay

Chardonnay is arguably the best known and most versatile white grape variety in the wine world. Its traditional homeland is that of Burgundy, where it is responsible for such names as Chablis, Meursault and Puligny-Montrachet to name but a few, but it has also found success in almost every wine-prod... [Read More](#)

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