



BERNARD DEFAIX



CHABLIS PREMIER CRU CÔTE DE LECHET 2025



Grape

Chardonnay

Area

Burgundy

Soils

Clayey and chalky

Yield

35 hl/ha

ABV

13 %

Ageing potential

5 to 10 years



THE DOMAIN

Domain Bernard Defaix is located in the heart of the Chablis vineyards, in Milly. The fourth generation of winegrowing family, Bernard set up his own estate in 1959 with just 2 hectares. His two sons, Didier and Sylvain, took over in the early 1990s, and the new generation arrived with Adrien, Sylvain's eldest son, starting with the 2023 harvest. The domain now covers 27 ha, half of which are classified as Chablis Premier cru.

VITICULTURE

Our vineyards have been organically farmed since 2007 (Ecocert certified) with three key objectives: to protect our health and that of our team, to minimize our environmental impact as much as possible, and to best express the unique typicity of each terroir.

VINIFICATION

Alcoholic fermentation with natural yeasts; malolactic fermentation 100%, also occurring naturally.

Fermentation and ageing took place with 30% in previously used oak barrels and 70% in stainless steel tanks.

After 12 months of ageing on fine lees, the blend is assembled and matured for a further few months in stainless steel tanks.

VINTAGE 2025

In 2025, the vines grew in fits and starts, with several periods of very rapid development. The summer was also marked by heatwaves, resulting in significant water stress. Rain returned in mid-August, restoring an excellent balance in the grapes. Even so, the berries remained small, with thick skins and large seeds, leading to low juice yields.

Overall, the 2025 harvest proved to be far more modest in volume than expected. Quality, however, is outstanding, with wines that are rich and full-bodied yet remarkably well balanced, displaying excellent freshness.

TASTING AND ADVICE

A wine with excellent potential for ageing, it develops beautifully over time revealing distinctive mineral aromas of flint and gunflint. A very characteristic salinity of this cru can also be found on the finish. Powerful and full-bodied, it pairs perfectly with shellfish, fish, or white meats. Serve at around 13°C. To enjoy it at its best while young, don't hesitate to decant it or let it open up in the glass for a few minutes before tasting.