



CHABLIS VIEILLE VIGNE 2024



Grape

Chardonnay

Area

Burgundy

Soils

Clayey and chalky

Yield

8 hl/ha

ABV

12,5 %

Ageing potential

4 to 8 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.

For this vintage, the entire cuvée was fermented and aged in neutral oak barrels for 12 months, then blended and aged in stainless steel tanks for a further 6 months.

A few gentle batonnage (lees stirrings) were carried out during the ageing process.

VINTAGE 2024

In Chablis, the 2024 growing season will be remembered as one of the most challenging on record, bringing together virtually every possible difficulty: frost, hail, exceptionally heavy rainfall, and unprecedented mildew pressure.

Harvest in Chablis began on September 19th and extended over a period of 15 days, allowing each vineyard parcel to reach its optimal level of ripeness.

In the end, yields were historically low, but the wines are highly expressive of their origin, displaying beautiful minerality, remarkable elegance, and a strong sense of place.

TASTING AND ADVICE

With great balance, this wine expresses a wide variety of aromas, from mineral notes to white flower scents such as honeysuckle. It is a full and rich wine that remains well-balanced thanks to its beautiful freshness. It can be kept for 4 or 5 years if you can, and it will pair perfectly with grilled poultry, sweetbreads, or grilled fish. Serve around 12°C.