

# Defaix

# Chablis Grand Cru Blanchot

## THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Chablis

CEPAGE: 100% Chardonnay

WINEMAKING: Fermentation and maturation occurs entirely in stainless steel tanks

ALCOHOL BY VOLUME: 13.0%

AGING: on the lees for 18–24 months

## THE STORY

Daniel-Etienne Defaix's ancestors cultivated the vine in the sixteenth century at the Château de Faix near Avallon, not far from Chablis. Etienne-Paul Defaix installed the family as vigneron in Chablis during the eighteenth century. Daniel-Etienne Defaix is the 14th generation to continue this long family tradition. Daniel-Etienne Defaix releases his wine to the market only after obtaining several years of bottle age at which point the market has the pleasure of having access to wines that more fully express the remarkable and unique terroir that is Chablis. Note also that the high quality corks used at the domaine are purchased two to three years in advance to secure the finest quality and to insure the stability of the cork.

## THE ADJECTIVES

OVERALL: Rich & Structured

AROMAS / FLAVORS: White flowers, broom, lime blossom, honey, and subtle notes of farm butter

MOUTHFEEL: Long & Minerally

## THE SELLING POINTS

PAIRINGS: Lobster mac and cheese, oysters, roast chicken, soft cheeses

