

**Bernard Defaix**  
Chablis 2023



**TASTING NOTE**  
Classic Chablis: cool citrus on the nose, the lemon and lime aromas filled out by honeyed richness in the mouth...along with more lemon.

**VINEYARD**  
The soils are from the Upper Jurassic period (Kimmeridgean only for all our plots). Our Chablis are planted on hillsides facing west.

**VINIFICATION**  
Soft and slow pressing to extract the best juices. Alcoholic fermentation with natural yeasts to respect the personality of each terroir. Malolactic fermentation 100%.The wine is kept on its fine lees during 12 to 14 months. The vinification is entirely done in stainless steel tanks to preserve the freshness and the typicity of the wine.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	69816123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
SKU	69816123