

## Chablis 2017

### Chablis, Burgundy, France



#### PRODUCER

The family behind Les Hauts de Milly, Didier Defaix and H  l  ne Jaeger-Defaix, own vineyards in both Chablis and Rully through marriage, along with vineyards in the C  te d'Auxerre just south of Chablis. All the vineyards are farmed organically, and some are in the process of going through a three year conversion period before being officially certified. The winery and cellar is located in the small village of Milly, on the left bank of the Serein, where all of the grapes are brought for vinification so Didier and H  l  ne can keep a watchful eye over the quality and ageing of the wine.

#### VINEYARDS

Winemaker Didier Defaix's family owns 27 hectares of vines in Chablis, which are farmed organically. Like many producers, they lost their organic certification in 2016 due to the merciless weather but have since returned to organic farming. The Chablis comes from 12 hectares of vines, all planted on Kimmeridgian soils, giving the wine the classic gunflint and wet stone aromas.

#### VINTAGE

2017 was another difficult harvest for producers in Chablis. Once again, spring frosts hit the region on 17th and 18th April, subsequently reducing yields. A warm and dry summer resulted in ripe berries with thick skins and less juice, because of the low summer rainfall. Overall, the Chablis harvest was on the small side for a second consecutive year in 2017. Quality is excellent, with wonderful balance and lovely concentration of flavour.

#### VINIFICATION

The grapes were hand harvested. On arrival at the winery, the grapes were gently pressed to retain the delicate aromatics. Fermentation took place in temperature controlled, stainless steel tanks. The wine aged for eight months on fine lees in tank before bottling.

#### TASTING NOTES

With aromas of wet stone, zesty citrus fruit and gunflint, this is a quintessential Chablis. The palate is bright with racy acidity and concentrated fruit flavours with a long finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Didier Defaix</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>12.5%</b>
Acidity	<b>6.8g/L</b>
Wine pH	<b>3.17</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Organic, Vegan</b>