

DEFAIX FRÈRES

BOURGOGNE ALIGOTÉ 2018



Didier Defaix of Defaix Frères represents the 4th generation growers and the 2nd generation as an estate-bottled Domaine. The domaine was started in 1955 with only 2ha on Premiere Cru Côte de Lechet, the Domaine has now 27ha. It is currently run by brothers Didier and Sylvain Defaix, and Hélène Jaeger-Defaix (Didier's wife). Hélène inherited the 4.5ha Domaine from her great-aunt in 2003 and Hélène and Didier vinified their first vintage in 2004. A historic family, Hélène's great-grandfather, Henri Niepce, was instrumental in promoting and achieving Rully's AOC status in the 1930s. Since 2009, the domaine has been employing organic and sustainable methods in the vineyards and utilization of natural indigenous yeast for all fermentations.

APPELLATION

Bourgogne Aligoté AOC, France

VARIETAL COMPOSITION

100% Aligoté

TERROIR & VINTAGE NOTES

This Bourgogne Aligoté, selected in the vineyard of Auxerre (15 km from Chablis) comes exclusively from Aligoté grape, planted on clayey and chalky soils.

WINEMAKING

A complete analysis of each cuvée at the reception of the grape. Soft and slow pressing to extract the best juices. Slow alcoholic fermentation at 20°C on fine lees with natural yeasts to respect the personality of each terroir. Daily controls of temperature during the fermentation.

AGEING

The wine is aged on its fine lees during eight months. The lees are regularly moved around during the first months to enrich the structure of the wine. The winemaking is entirely done in stainless steel tanks to preserve the freshness and the typicity of the wine.

TASTING NOTES

The Bourgagne Aligaté is a white wine, greedy and fresh. Thanks to its freshness and fine liveliness, it is perfect as an aperitif wine. It will be better tasted young in order to preserve that freshness.

Serve at around 10-11°C with a plate of sausages and ham or with mixed salad.





FOUR GENERATIONS DEDICATED TO QUALITY AND SUSTAINABILITY





TECHNICAL DATA

Alcohol 12.5%









