



WINEMAKER
Didier Defaix

TECHNICAL DATA

Alcohol
12.5%

DEFAIX FRÈRES

BOURGOGNE BLANC 2018

BACKGROUND

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 Première 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 Blanc AOC, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

This Bourgogne Blanc comes exclusively from Chardonnay grape, planted on clayey and chalky soils. The Chardonnay, now grown all over the world, is native from Bourgogne and shows here its purest expression.

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.

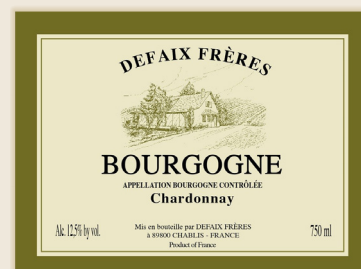
AGEING

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

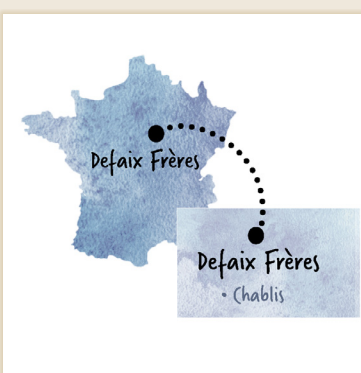
TASTING NOTES

This Bourgogne blanc has a beautiful aromatic structure, a lot of fineness and a great balance. It is a real "pleasure wine."

Serve at around 12°C with a plate of sausages and ham, cold cuts, mixed salad or of course, "gougères" (another specialty from Bourgogne!).



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