

DEFAIX FRÈRES

BOURGOGNE ROUGE 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 Rouge AOC, France

VARIETAL COMPOSITION

100% Pinot Noir

TERROIR & VINTAGE NOTES

This red Burgundy, selected in the vineyard of Auxerre (15 km from Chablis) comes exclusively from Pinot noir planted on clayey and chalky soils.

WINEMAKING

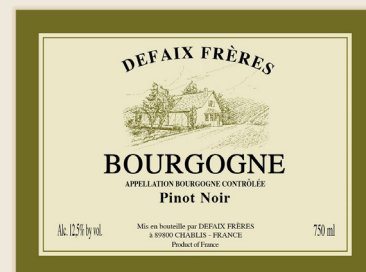
A complete analysis of each cuvée at the reception of the grape. Maceration before fermentation during few days. Fermentation with daily pumping-over with natural yeasts to respect the personality of each terroir.

AGEING

Maturing is made in tanks in order to preserve the freshness, during ten months. Then the wine is bottled with a light filtration and so may deposit a light sediment.

TASTING NOTES

There are red fruits flavors typical of Pinot noir, in this fine and fruity wine. It goes perfectly with delicatessen or fish. Serve around 16°C.



FOUR GENERATIONS
DEDICATED TO QUALITY
AND SUSTAINABILITY



WINEMAKER
Didier Defaix

TECHNICAL DATA

Alcohol
12.5%

