

DEFAIX FRÈRES

RULLY BLANC 1ER CRU RABOURCÉ 2017





WINE & SPIRITS April 2021 POINTS



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 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

Rully 1er Cru, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

Clayey and chalky soils, with white clay. Located on top of Les Cloux.

WINEMAKING

Grapes are hand-picked. 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 fermented and aged in oak barrels from one to five years of age with moderate "batonnage." So, we move the lees but without excess in order not to make the wines heavy but to preserve their elegance. Then the wine is bottled after a light filtration after 18 months ageing.

TASTING NOTES

The Rabourcé is characterized by its richness on the palate and its strength that gives a great length. Serve around 12° with white meat or risotto.

WINEMAKER Didier Defaix

TECHNICAL DATA

Alcohol 13.5%









