

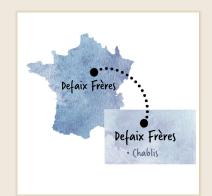
DEFAIX FRÈRES

RULLY ROUGE 1ER CRU CLOS CHAPITRE 2017





FOUR GENERATIONS DEDICATED TO QUALITY AND SUSTAINABILITY



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 Rouge 1er Cru AOC, France

VARIETAL COMPOSITION

100% Pinot Noir

TERROIR & VINTAGE NOTES

Clayey and chalky soils, red clay.

WINEMAKING

Severe disbudding then green harvest if needed to control the yield. Hand picking with sorting in the vineyard and then in the cellar to keep only the best grapes. A complete analysis of each cuvée at the reception of the grape. Destemming 100%. Maceration before fermentation during few days. Fermentation with daily pumping-over during 15 days with natural yeasts to respect the personality of each terroir.

AGEING

After devatting, the wine is aged in oak barrels. 1/3 is the proportion of new oak, the other 2/3 are barrels from two to seven years. Then the wine is bottled after a very light filtration and so may deposit a light sediment.

TASTING NOTES

Fine, racy and structured, the Clos du Chapitre shows the very burgundian style of Pinot noir. Fruit, elegance and a structure that gives this wine good potential for ageing a few years. Serve at ambient temperature.

WINEMAKER Didier Defaix

TECHNICAL DATA

Alcohol 13.5%









