



# Domaine Jaeger-Defaix, Rully Blanc, Sans Soufre, Burgundy, France, 2022

## Producer Profile

Hélène Jaeger-Defaix took over her first vineyard in Rully 1er cru Mont-Palais from her great-aunt, Henriette Niepce in October 2002, and runs the estate with the same organic cultivation philosophy as that of her husband's Chablis domaine (Bernard Defaix).

The family has a long history in the region, with Henri Niepce, the great-grandfather of Hélène contributing significantly to Rully gaining its AOC status in the 1930s, and helping to build its fame. Located in the Chalonnaise, only 100 hectares of Rully's vineyards are classified as 1er cru. Farming organically since 2009, the vines have an average age of at least 35 years. The grapes are hand-picked, and pressing is slow and gentle to extract the best juice, with modest handling to preserve the elegance of the wine.

## Viticulture

This wine comes from a new parcel with 2022 being the first vintage. Soils are clayey-chalky soils and grapes hand-picked.

## Winemaking

Natural yeasts are used for alcoholic and malolactic fermentations. The cuvee has been bottled without fining or filtration, in order to preserve the essence of the wine, resulting in some cloudiness, which only enhances the wine's character.

## Tasting Note

Fresh, elegant and poised, with floral and citrus notes and a delicately textured palate. The characteristic cloudiness only enhancing the wine's complexity.

## Food Matching

Enjoy this wine in its youth, either with food or with simple yet delicious dishes.



Product code: 4949

## Technical Details

### Varieties:

Chardonnay 100%



**ABV:** 13%

**Closure:** Technical cork

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Ageing**

No oak ageing

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