

Domaine Jaeger-Defaix, Rully, Rouge, 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

These organically farmed vineyards have an average vine age of 35 years. The soils are perfect for the cultivation of grapes with great aeration of the soil. The plant density is about 10000 plants per hectare and harvest is by hand. Severe disbudding is carried out to control the yield.

Winemaking

A severe sorting is made when the grapes arrive at the cellar followed by de-stemming. Maceration and fermentation with natural yeast takes at least 2 to 3 weeks.

Tasting Note

Beautiful bright ruby-red colour. Aromas of raspberry, red currant and blackberry. Pretty and refined on the nose. On the palate there is an abundance of red fruit and a touch of spice. The tannin structure is silky creating an elegant Pinot Noir that is supple and fresh.

Food Matching

A lovely match for any beef stews or even with a fleshy fish such as turbot.



Product code: 2407

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 - 14 Months

Type: French

% wine oaked: 100

% new oak: None

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