

Product code: 2407

Domaine Jaeger-Defaix, Rully, Rouge, Burgundy, France, 2020



Producer Profile

Hélène Jaeger-Defaix manages this estate in the same same spirit as their vineyards and estate in Chablis.

Farming organically, the vines have an average age of at least 35 years. When the hand picked grapes arrive the pressing is gentle and slow to extract the best juice. Post fermentation the wine is aged for a further 18 months in oak barrels of 1 to 5 years old with moderate “batonnage” to enhance 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.

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