

Domaine Derey Frères

France - Borgogna Côte de Nuits - Couchey



Domaine
DEREY
FRÈRES

Ownership/Founders Family Derey / Albert and Maurice Derey

Start of Activity 1650

Vitiviniculture Organic

Hectares 22

Bottles produced 60.000 / 80.000

FIXIN 1ER CRU LES HERVELETS 100% Pinot Noir

Production area: village of Fixin, in the 1er Cru Les Hervelets

Terrain: argilloso-calcareo, profondo e con buona capacità di drenaggio

Harvest: manual

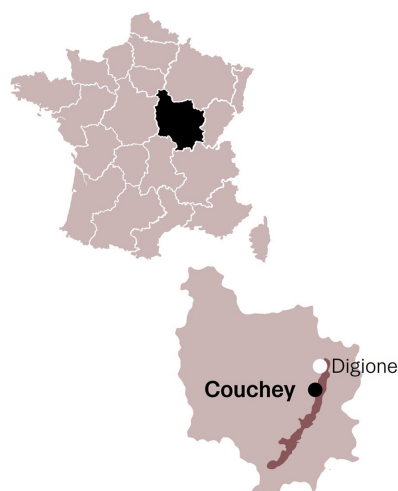
Vinification: with 50% whole bunches

Refinement: aged in barriques for approximately 14 months (approximately 25% new)

Color: bright, deep red

Flavor: saline, with silky tannins that lend delicacy and palatability

Alcoholic Grade: 13% vol



Domaine Derey Frères has never had a more apt name. The three brothers Maxime, Romain and Pierre-Marie now represent the sixth generation, more militant than ever about their terroir. The Domaine covers 20 hectares, spread over a series of climats. In addition to the famous Clos des Marcs d'Or, the estate's monolope, the climats Montre Cul and Les Valendons are eminent ambassadors of Dijon viticulture. The estate also includes some ten hectares in Marsannay, an emerging appellation, Fixin 1er Cru and Gevrey-Chambertin. Vinification is careful, with slow maceration for the reds and moderate pressing for the whites. Since 2011, the brothers have been varying the quantity of whole bunches to 100% for certain wines. Ageing lasts 12 to 18 months, with an average of 25% new barrels. The result: they are instinctive, direct and spontaneous and give immediate pleasure, with the fruit dominating without severity and with great ageing potential.