

Domaine Derey Frères

France - Borgogna Côte de Nuits - Couchey



Domaine
DEREY
FRÈRES

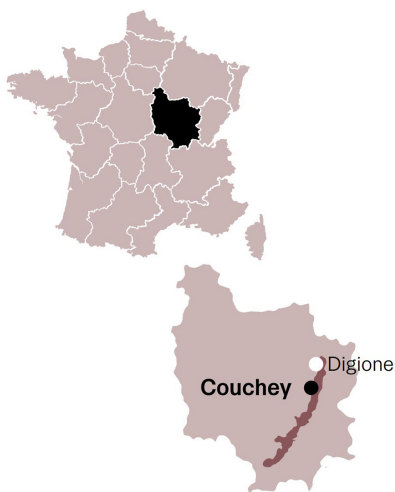
Ownership/Founders Family Derey / Albert and Maurice Derey

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

The Domaine Derey Frères has never had a more apt name. The three brothers Maxime, Romain and Pierre-Marie now represent the sixth generation, more committed than ever to their terroir, driven by a deep passion and an unbreakable bond with their homeland. The vine inspires humility, dedication and family work: the three brothers spend most of their time with their feet on the ground and their hands in the cellar. The Domaine covers 20 hectares, spread over a series of climats stretching from Dijon to Gevrey-Chambertin, forming a mosaic of unique parcels. In addition to the famous Clos des Marcs d'Or, the estate's prestigious single vineyard, the Montre Cul and Les Valendons climats are eminent ambassadors of Dijon's viticulture, bearing witness to a centuries-old history and heritage that the brothers proudly preserve. In 2020, the Domaine embarked on a determined conversion to organic farming. Through the targeted use of treatments, ploughing and the addition of natural nutrients, the vitality of the soil is preserved. Vinification is meticulous, with slow maceration for reds and gentle pressing for whites, so as to best express the character of each parcel. The result is white and red wines that reflect the three brothers: instinctive, direct and spontaneous, offering immediate pleasure, with fruit that dominates without severity, combined with an appealing freshness and excellent ageing potential.