

Domaine Derey Frères

France - Borgogna Côte de Nuits - Couchey



Domaine
DEREY
FRÈRES

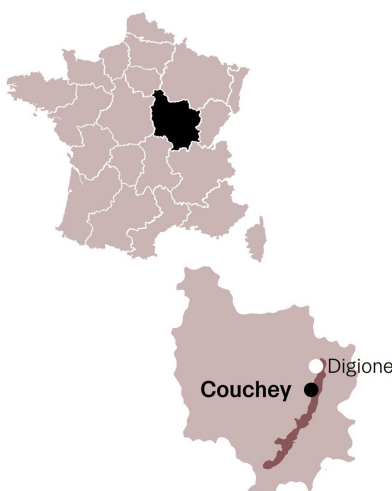
Ownership/Founders Family Derey / Albert and Maurice Derey

Start of Activity 1650

Vitiviniculture Organic

Hectares 22

Bottles produced 60.000 / 80.000



GEVREY-CHAMBERTIN

100% Pinot Noir

Terrain: argilloso-calcareo, con una parte drenante costituita da ghiaia, l'altra parte più profonda che fornisce struttura e ricchezza

Harvest: manual

Vinification: most of the grapes are destemmed, the other part left whole bunch

Color: rosso carminio

Fragrance: slightly toasted, releasing complex aromas

Flavor: beautifully rounded confirms notes of raspberry and morello cherry with a delicate woody note

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.