

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

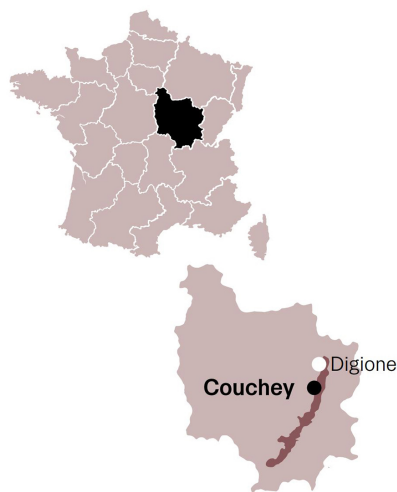
Harvest: manual

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



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.