

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

MARSANNAY BLANC

100% Chardonnay

Production area: in the areas of Mornain, Larrey, La Malcuite, Grands Bandeaux, Verdot and Pilleul

Terrain: argilloso-calcareo con una struttura sassosa-sabbiosa, la sua esposizione a media pendenza gli conferisce uve regolarmente ben mature

Harvest: manual

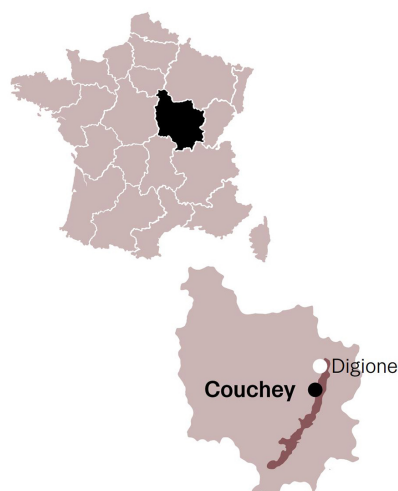
Vinification: the grapes are pressed and then cooled to ensure a long fermentation process

Refinement: in barrels for 12 months, with 20% new barrels

Color: straw yellow

Fragrance: pineapple and grapefruit

Flavor: Very aromatic, broad on the attack, it develops a delicious softness with a pleasant freshness, citrus aromas and a pleasant tension that gives it a complex finish



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.