

# 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 LE CHAMPS  
PERDRIX

**100% Pinot Noir**

**Production area:** Dijon area

**Terrain:** argillo-calcareo, ricoperto da piccole ghiaie che favoriscono un buon drenaggio, la roccia madre è affiorante

**Harvest:** manual

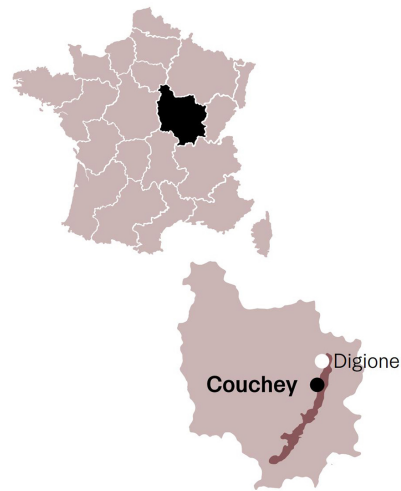
**Vinification:** used 50/80% whole bunches in oak barrels

**Refinement:** 12 months in oak barrels with 25% new oak

**Color:** granato

**Fragrance:** red fruit flavours, jam

**Flavor:** balanced, combining minerality and power with a rather tannic finish



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.