

Domaine Derey Frères

France - Borgogna Côte de Nuits - Couchey



Domaine
DEREY
FRÈRES

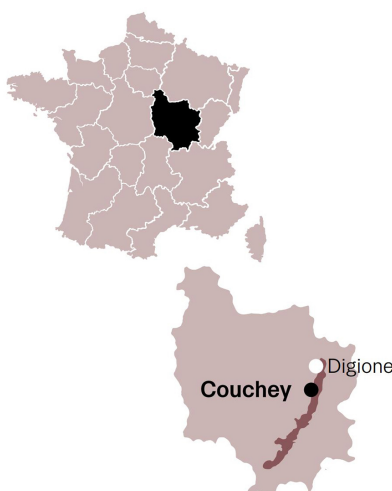
Ownership/Founders Family Derey / Albert and Maurice Derey

Start of Activity 1650

Vitiviniculture Organic

Hectares 22

Bottles produced 60.000 / 80.000



MARSANNAY LES GENELIÈRES

100% Pinot Noir

Production area: Les Genelières

Terrain: prevalentemente calcareo, i suoli sottili e sassosi nella parte alta della collina si addensano lungo il pendio

Harvest: manual

Vinification: only selected grapes

Refinement: 18 months in barrique with 60% new barrels

Color: deep red

Fragrance: very clear with aromas of cherries and stewed fruit, with a touch of vanilla

Flavor: lively and soft, the length and aromatic persistence testify to the quality potential of this terroir

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.