



DOMAINE JAEGER • DEFAIX



RULLY BLANC SANS SOUFRE (WITHOUT SULFUR) 2024



Grape

Chardonnay

Area

Burgundy

Soils

Clayey and chalky

Yield

45 hl/ha

ABV

13,5%

Ageing potential

2 to 4 years



THE DOMAIN

Hélène Jaeger-Defaix took over the family estate in the early 2000's, following its management by her great-aunt, Henriette Niepce. In doing so, she continues the winemaking tradition of her Niepce ancestors, who have been winegrowers since the 16th century.

Rully is located in the Côte Chalonnaise, in the southern part of Burgundy.

Today, the estate covers 6.5 hectares.

VITICULTURE

Our vineyards have been organically farmed since 2007 and certified by Ecocert. This approach is guided by three objectives: to protect our health and that of our team, to minimize our environmental impact, and to express the unique character of each terroir as faithfully as possible.

VINIFICATION

Soft and slow pressing to extract the best juices. Alcoholic fermentation with natural yeasts; malolactic fermentation 100% also in natural way. Ageing on the fine lees in stainless steel tanks during 8 months.

This cuvée has been bottled without fining nor filtration in order to preserve the naturally protective elements present in the wine. This explains the visual a bit cloudy and doesn't affect the quality of the wine, quite the contrary.

VINTAGE 2024

The 2024 growing season was marked by significant rainfall, though fortunately without any major climatic events. The high mildew pressure was successfully kept under control.

Harvest began on September 14th, and yields were on the lower side of average, which remains highly satisfactory given the challenging conditions experienced in Burgundy and many other wine-growing regions this year.

The white wines show excellent balance and generosity, while the reds are vibrant and fruit-driven, with attractive aromatic complexity.

TASTING AND ADVICE

Well balanced, fresh and vibrant. To enjoy in its youth. To serve around 12°C.