



DOMAINE JAEGER • DEFAIX



RULLY PREMIER CRU CLOS DU CHAPITRE 2024

Grape

Pinot Noir

Area

Burgundy

Soils

Clayey and chalky

Yield

32hl/ha

ABV

13,5%

Ageing potential

5 to 10 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

Destemming 100%. Cold pre-fermentation maceration for a few days then fermentation with daily pump-overs for 10 to 15 days and a few punch-downs at the beginning of fermentation

Alcoholic fermentation with natural yeasts; malolactic fermentation 100%, also in natural way.

The wine was aged in previously used oak barrels (with only 10% new) for one year, then blended and the ageing continues for six months until the bottling.

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

Fine, racy and structured, the Clos du Chapitre shows the very burgundian style of Pinot noir. Fruit, elegance and a structure that gives to this wine a good potential for ageing.

To serve around 18°C with a roasted poultry or a mid-cooked tuna.

www.jaeger-defaix.com