



DOMAINE JAEGER • DEFAIX



RULLY PREMIER CRU RABOURCÉ 2024



Grape

Chardonnay

Area

Burgundy

Soils

Clayey and chalky

Yield

40hl/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

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

For this vintage, the entire cuvée was fermented and aged in previously used oak barrels for 12 months, before being blended and matured in stainless steel tanks for a further 6 months.

Light bâtonnage was performed periodically during ageing.

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

The Rabourcé is characterized by its great richness on the palate, its power and its beautiful length.

To serve around 12° with white meat or risotto.