



DOMAINE JAEGER-DEFAIX

AOP Rully
White
DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Rully, in the Côte Chalonnaise, Domaine Jaeger-Defaix continues the winemaking legacy of the Niepce family, winegrowers since the 16th century. Founded in 2002 by Hélène Jaeger-Defaix, great-granddaughter of Henri Niepce, the estate specializes in white and red Rully Premier Crus. The vineyard includes several prestigious plots, notably Mont-Palais (white) and Préaux (red), all cultivated organically. Winemaking is low-intervention, favoring native yeast fermentations and careful ageing in oak barrels. The wines are known for their elegance and balance, with precise, taut whites and silky reds with delicate tannins. A flagship estate of Rully, blending tradition and modernity.

VARIETAL

Chardonnay 100%

LOCATION

The Rully Blanc Sans Soufre Ajouté from Domaine Jaeger-Defaix is a natural and sensory expression of Burgundian Chardonnay. Within the Rully appellation, this is a wine made without added sulfites during vinification, reflecting the estate's commitment to letting the fruit and terroir speak for themselves with minimal intervention.

TERROIR

This wine owes its unique character to the clay-limestone soils of Rully, which provide finesse, freshness, and minerality. The vineyard plots, often well-exposed, promote slow, balanced ripening—a crucial element in crafting a white wine without sulfur additions.

IN THE VINEYARD

Vineyard management is centered on maintaining grape health and expressing the identity of the terroir. The estate ensures balanced vine growth and uniform ripeness, which is essential for producing healthy grapes, a prerequisite for sulfur-free winemaking.

HARVEST

The grapes are harvested either by hand or mechanically, depending on the plot, with strict selection to ensure no early spoilage and a high sanitary standard of the fruit.

WINEMAKING

The winemaking process is natural and minimalistic, including:

Gentle pressing of whole grapes

Light settling of the must

Alcoholic fermentation in stainless steel or amphora, depending on the batch

No added sulfur (SO₂) at any stage

Use of indigenous yeasts, to allow the pure expression of fruit and terroir

AGEING

The wine is aged on fine lees, often in neutral vessels or stainless steel tanks, with no oenological intervention aside from careful monitoring. This approach preserves aromatic purity and freshness, while providing a rounded texture on the palate.

SERVING

Ideal serving temperature: 10–12°C

Serve well-chilled in a white wine glass to fully appreciate the aromatic finesse and natural balance of this wine.

AGEING POTENTIAL

2 to 3 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

Aromatically, this sulfur-free Rully reveals impressive fruit purity, with notes of fresh pear, green apple, and light citrus, supported by a hint of white flowers. On the palate, the attack is clean and crisp, with a light to medium body, vibrant tension, and a saline, refreshing finish. The absence of added sulfites results in a more direct, sometimes more “natural” expression, enhancing both the fruit and the character of the terroir.

FOOD PAIRINGS

Thanks to its crystalline freshness, aromatic purity, and natural fruit expression, this sulfur-free Rully pairs beautifully with simple, precise, and ingredient-focused cuisine. It is particularly well suited to shellfish and seafood—such as oysters, shrimp, or whelks—whose briny notes it highlights with elegance. It also pairs with ease alongside grilled or steamed white fish (bass, turbot, sole), citrus-based summer salads, crunchy vegetables, or even a vegetarian ceviche. This wine also shines with light vegetarian dishes—such as quinoa tabbouleh with fresh herbs or warm white asparagus. Finally, it complements fresh cheeses like tender goat cheese or faisselle, and makes an excellent natural apéritif, served with vegetable tapas or grilled vegetable tartines.

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