



Domaine Rois Mages

Region: Bourgogne

Village: Rully

Appellation: 11ha Rully Rully 1er Cru Bouzeron Beaune 1er Cru

Growers: Anne-Sophie Debavelaere Felix Debavelaere

Website: <https://rois-mages.com/en/>

Anne-Sophie Debavelaere, of Burgundian roots, began her domaine in 1984 with one hectare of land. Over the years, the estate has expanded and now includes 11 hectares divided among seven “climats”. The parcels are mostly in Rully but include small plots in Bouzeron and Beaune. In Rully they have vineyards in four “climats”: the 1er Cru “Les Pierres” and the three lieux dits “Les Cailloux”, “Moulin A Vent” and “Chaponnière.”

In 2014, Anne-Sophie’s son, Felix joined her at the domain. Their vineyards are all worked with respect for the environment. No insecticides or herbicides are used, the ground is plowed but otherwise the use of a tractor is restricted. The winery or “cave de vinification” is a vaulted cellar which was dug from the Rully hillside in 1850. It was originally built by a local negociant who wanted to have a cellar for sparkling wine similar to those in Champagne. Today, it offers Anne-Sophie and Felix a wonderful environment in which to mature their wines.

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Rully “Les Cailloux” Blanc

Anne-Sophie and Felix farm 3 hectares in the “Les Cailloux” vineyard. 1.3 hectares are planted to Chardonnay and the remaining 1.6 hectares are planted to Pinot Noir. The plant density is 8,000 plants per hectare and the vines have an average age of over 50 years. Anne-Sophie and Felix further ensure quality fruit by severely limiting the yields of their plants with the Chardonnay yielding 40hl per hectare. The “Les Cailloux” vineyard descends from a plateau at one of the highest elevations in Rully and offers beautiful views of the Rully valleys below and the greater Côtes Chalonaise. As the vineyard name suggests, this “lieu dit” has a great many surface stones. They absorb the sun’s heat during the day and radiate it back to the plants after sunset. Wild herbs and grasses are encouraged to grow between the rows and in the summer, it gives their vineyard the look of an untamed garden. The grasses in combination with the rocky soils and dense planting produce an environment where the vines produce few bunches with grapes that are beautifully ripe, concentrated, and balanced. All harvesting is done by hand. After the juice is very gently pressed from the skins, the Rully “Les Cailloux” Blanc is put into stainless steel tanks at a low temperature to allow for a natural settling of the must. The juice is then transferred to barrels (10% new) where it ferments with indigenous yeasts. During the alcoholic and malo-lactic fermentations, the wine is stirred “battonage” every day. The wine then matures in barrels for a year without any stirring or racking. The wine is fined but not filtered before bottling. An average vintage produces 600 cases.



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Rully “Les Cailloux” Rouge

Anne-Sophie and Felix farm 3 hectares in the “Les Cailloux” vineyard. 1.6 hectares are planted to Pinot Noir and the remaining 1.3 hectares are planted to Chardonnay. The plant density is 8,000 plants per hectare and the vines have an average age of over 50 years. Anne-Sophie and Felix further ensure quality fruit by severely limiting the yields of their plants with the Pinot Noir yielding between 30 and 35 hl/hectare. The “Les Cailloux” vineyard descends from a plateau at one of the highest elevations in Rully and offers beautiful views of the Rully valleys below and the greater Côtes Chalonaise. As the vineyard name suggests, this “lieu dit” has a great many surface stones. They absorb the sun’s heat during the day and radiate it back to the plants after sunset. Wild herbs and grasses are encouraged to grow between the rows and in the summer, it gives their vineyard the look of an untamed garden. The grasses in combination with the rocky soils and dense planting produce an environment where the vines produce few bunches with grapes that are beautifully ripe, concentrated, and balanced. All harvesting is done by hand. After a pre-fermentation “cold soak”, the red wine is fermented in cement “cuves” with indigenous yeasts and with little heating of the tanks. This allows the fermentation to be slow and gentle. The maceration lasts about two weeks with the juice being pumped over the cap twice a day. Felix also does some foot pressing “pigeage” during this period. The juice is then drawn from the tanks and matured in barrel, 10% new, for at least a year. An average vintage produces 750 cases.



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Bouzeron

The appellation of Bouzeron, in the Côte Chalonnaise, comprises only 56 hectares. It is an exceptional appellation in Burgundy in that Aligoté is its only authorized grape variety. Aligoté is a grape type with a long history in the Burgundy region. It was widely planted in the nineteenth century before the phylloxera crisis, but never had the same reputation as Chardonnay. A vigorous plant, producing a lot of grape bunches, Aligoté was grown more for quantity than quality. In the twentieth century it was best known as the proper wine with which to mix Crème de Cassis to make the drink called Kir. Today, little Aligoté is grown in Burgundy, perhaps only 500 hectares with Bouzeron accounting for one tenth of that. However, many small growers are taking a renewed interest in the grape and farming it for quality with the result that there are an increasing number of stunning Aligotés being produced. Just as with Chardonnay and Pinot Noir, the Aligoté variety displays a wide range of expressions according to the terroir. The idyllic valley of Bouzeron provides a limestone terrain that serves to limit the plant's natural vigor and a sun filled micro-climate that promotes ripe fruit. Anne-Sophie and Felix farm one hectare in Bouzeron on soils of clay/limestone that are rich in marine fossils. After the grapes are hand-harvested, they receive a very gentle pressing to protect the freshness of the wine. The alcoholic and malo-lactic fermentations are done in stainless steel tanks. The wine rests in the same tanks "sur lie" until bottling before the next harvest.



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Beaune Premier Cru "Les Sceaux"

Anne-Sophie and Felix farm a bit more than half a hectare in the 1er Cru vineyard « Les Sceaux ». The vineyard is associated with the 1er Cru vineyard “Les Reversées” and is on gentle slope near the town of Beaune. The vines are between 30 and 50 years old. Harvesting is done by hand and a selection “tri” of grape bunches is made before vinification. After a pre-fermentation “cold soak”, the wine is fermented in cement “cuves” with indigenous yeasts and with little heating of the tanks. The maceration lasts about two weeks with the juice being pumped over the cap twice a day. Felix also does some foot pressing “pigeage” during this period. The wine is aged in barrel for a year before bottling.

