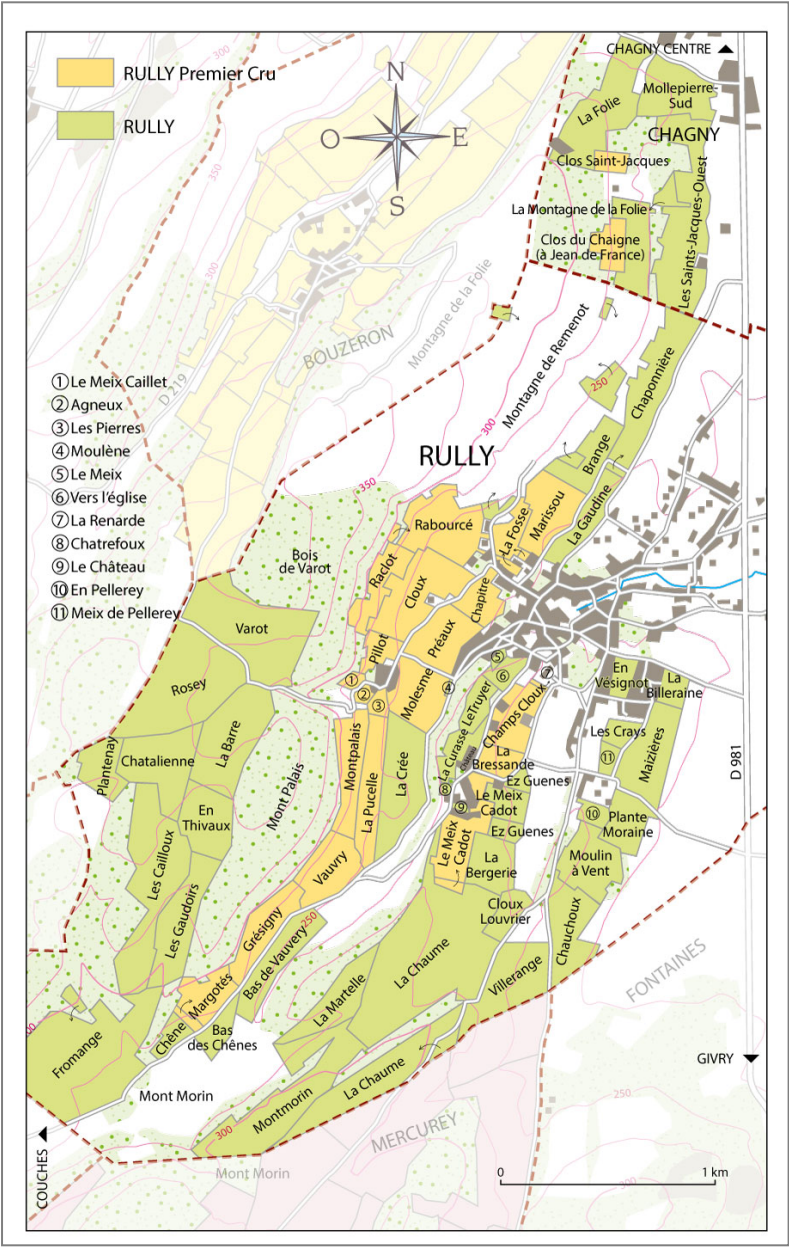
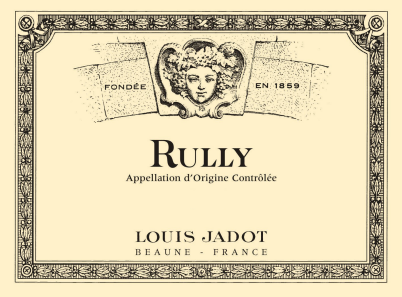


RULLY

Appellation Village

Chardonnay



SITUATION GÉOGRAPHIQUE

The Côte Chalonnaise is a continuation of the Côte de Beaune, to the south of Santenay. There are five appellations in the Côte Chalonnaise : Rully, Bouzeron, Mercurey, Givry et Montagny.

CARACTÉRISTIQUES

Rully is the northernmost appellation, between Mercurey and Bouzeron. Chardonnay is the only grape variety used for the whites.

VINIFICATION ET ÉLEVAGE

Grapes are harvested by hand and put in small cases in order not to damage the fruits. They are then softly pressed. Fermentation takes place in oak barrels from our cooperage (1/3 are new). Aging usually lasts 15 months on fine lies before bottling.

BON À SAVOIR



TEMPÉRATURE DE SERVICE

12-14



POTENTIEL DE GARDE

5 to 10 years, depending on the vintage

