

THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



APPELLATION DESCRIPTION

The village of Rully has been inhabited since Ancient times and its wines have long enjoyed a reputation for excellence. In 1629, King Louis XIII received a gift of 22 barrels of wine from Rully when travelling through Chalon-sur-Saône. The white wine from Rully is now one of the Côte Chalonnaise's most iconic wines.

Exposition : South-East
Soil : Clay-limestone
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 37 a 59 ca - [0,93 Acres]
Years the vines were planted : 1982, 2014



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 12 months in French oak barrels (10% of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Dark ruby in colour with deep purple tinges. The nose discloses aromas of fresh red fruits and spice combined with a touch of oak. The palate opens up with a smooth attack and ripe fruit aromas. A very well-balanced wine with delicate tannins and the typically elegant aromas of the Pinot Noir varietal.

Serve with : Grilled meats, quail with grapes, hard cheeses

Serve at : 14°C to 16°C

Cellaring Potential : 2 to 6 years

