

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 : East  
Soil : Clay-limestone  
Grape Variety : Chardonnay

*Characteristics of our plot*  
Surface area : 5 ha 27 a 60 ca (13,04 Acres)  
Years the vines were planted : 1987, 1990, 2009, 2010, 2013



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (50%) in French oak barrels, 10% of which are new oak. The ageing period lasts 16 months with regular stirring whilst the rest of the blend is aged in vats. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



TASTING

Clear, light yellow colour and a fresh nose characterised by flinty, mineral notes. The palate is smooth, round and very distinctive with a delicate touch of acidity that lingers on the fresh finish.

Serve with : Baked salmon parcels, vegetable terrine

Serve at : 10°C to 12°C

Cellaring Potential : 2 to 5 years

