

FONDÉE



EN 1860

Prosper Maufoux

GRANDS VINS DE BOURGOGNE

Rully 2018

Appellation
Rully

AOP Classification
Village Appellation

Varietal
Chardonnay

Region
Côte Chalonnaise

Harvest
Manual

Terroir
Clay-limestone



Winemaker Notes :

Our Rully has a pale gold colour. It reveals a nose of yellow fruits and spices. On the palate, its gourmet texture is enhanced by discreet woody notes, which bring a delicate peppery toastiness. This wine is a tribute to the talent of the winemakers, and highlights tasty notes of vineyard peaches.

Food & Wine Pairing :

Shellfish / Oysters / Seafood, Fish, White meat and poultry, Sushi / Smoked fish

Ageing Potential :

3-7 years

Vinification :

Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 12°C. The musts are then put directly into barrels, the alcoholic and malolactic fermentations as well as the maturation are carried out in French oak barrels and demi-muids. We regularly stir the lees to aerate the wine while preserving its freshness. The Chardonnay produced is nourished by the oak barrels, giving it notes of hazelnut.

Ageing :

14 months in French oak barrels

Barrels :

Light blond toast, 20% new barrels.

Serving Temperature :

11-13°

Perfect pairing :

To be enjoyed with a mushroom risotto

The vineyard of Rully is located on the Côte Chalonnaise, more precisely between the appellations Bouzeron and Mercurey. The vines are planted here on gently sloping hillsides at an altitude of around 300 metres. The village is one of the most important cradles of Chardonnay in Burgundy. The appellation produces white Premier Crus capable of rivaling those of the best villages of the Côte.