

THE VINTAGE

2018 in an early ripening vintage. We began the harvests on the 27th of August in the Côte Chalonnaise with our Mercurey and in the Côte de Beaune with our « Clos des Cortons Faiveley » Grand Cru. The harvests came to a close on the 15th of September. The vines displayed excellent health conditions, the clusters were dense and perfectly ripe. 2018 is a very classic vintage that can be enjoyed in its youth and is already drinking beautifully.



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

