



Rully

KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. Alcoholic fermentation takes place entirely in stainless steel vats, after which the wines are transferred by gravity into French oak barrels, 20% of which are new. The lees are not stirred (*bâtonnage*) during ageing, which lasts 11 months.

TERROIR

Rully, located in the Côte Chalonnaise, produces wines which are expressive and pleasant to drink when young. The grapes come from a parcel located to the southwest of the village, above the famous « Les Pucelles » 1^{er} cru. Bordered by forest, this *terroir* retains plenty of freshness and is one of the last to be harvested in the appellation area.

TASTING NOTES

A beautiful golden hue with green tints. Very expressive on the nose, which is both fruity and floral. Straightforward on entry to the palate and showing tropical fruit on the finish.

FOOD-WINE PAIRING

Grilled fish and poultry. Hard cheeses such as Comté.

