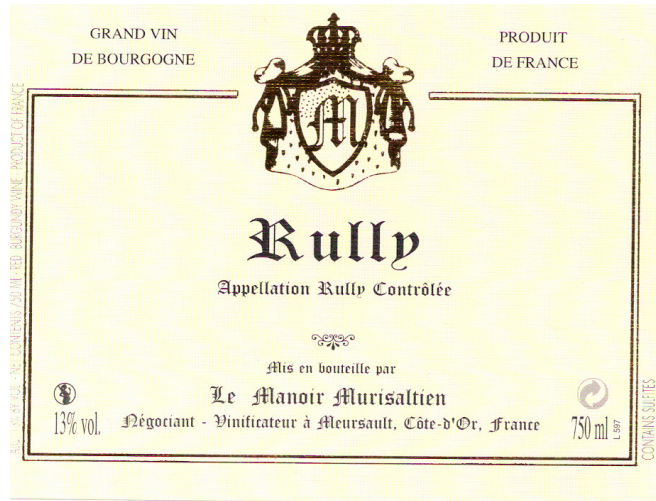


# Rully

Appellation Rully Contrôlée



*Grape variety:* chardonnay. The Rully AOC wine-producing area is located in the northern part of Côte Chalonnaise, a continuation of Côte de Beaune. Chardonnay gives white wines, fresh and fruity.

*Vineyard:* the vineyard areas are “brown chalk” soil with clay, is facing east and at mid-to lower slope.

*Vinification and maturing:* After a soft pressing of grapes berry, the must makes its alcoholic fermentation directly in oak barrels during 8 days. The malolactic fermentation starts naturally thanks to the natural rise of temperatures. The ultimate process consists in ageing our wines on selected lees.

*Robe:* the robe is pale, brilliant.

*Nose:* power, ripeness and delicacy. Expressive nose of yellow fruits; white flowers scent with mineral grade.

*Palate:* a rich and fleshy texture with citrus fruits taste.

*Overall impression:* grapes ripe, wine ample and well balanced.

*Serving advice:* To best appreciate the qualities of this wine, we advise you to open one hour before and to serve at 11-13°C.

*Harmonious foods / wines:* sole, snail wine-coloured, calf, boiled-beef, quenelles, white meet in cream sauce...