

THE VINTAGE

2020 is a solar vintage yet the wines show a lot of freshness and no flavours of over-ripeness. The winter was unusually warm with very little rainfall. Heavy frosts happened during spring although a very low level of humidity helped to protect the vines. After a 2nd cold period mid-May, summer was extremely dry aside from a few isolated storms (Nuits-Saint-Georges - Vougeot). The harvest started on August 19th, a historically early date and came to an end on September 1st.



APELLATION 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

