



# RULLY

**Appellation: Rully**

**Grape: 100% Chardonnay**

**Age of the vines: 30 to 50 years**

**Serving Temperature: between 14° to 16°**

**Shel life of wine: 2 to 5 years**

**Vinification:**

Aged in 100% barrels, 20% of which are new. The grape juice is placed in barrels for alcoholic and malolactic fermentation, using indigenous yeasts and bacteria. The wine is then aged on its lees until the next harvest. After racking, the barrels are blended to remain in vat for a few months before bottling.

**Tasting notes:**

This wine is gold flecked with green, and the gold deepens with age. It is redolent with superb aromas of hedgerow flowers (acacia, may, honeysuckle, and a very delicate elderflower) as well as violet, lemon, white peach or flint. Time brings out honey, quince, and dried fruits. Indeed, this wine is full of fruit, which on the palate is lively and well-rounded, meaty and long. It has both the coolness and the polish of marble.

**Wine & food paring:**

The length, breadth and fruit of Rully call for delicate foods and tender flesh. One thinks immediately of fried river-fish, sea-fish in white sauce, or hot crustaceans. Its fruit means that it adapts well to hard cheeses such as Comté, and conducts an amicable dialogue with fine poultry in cream sauces. It can also be enjoyed as a pre-dinner drink.

**Location:**

Rully is a village with a long history. It boasts a château which has been in the same family for six centuries, a church with an elegant bell-tower, as well as fine houses and parks. The abbey of Saint-Bénigne in Dijon, the powerful Maison de Vergy, and the Dukes of Bourgogne have all played their part in the history of these vineyards in the Côte Chalonnaise. Rully was granted its AOC in 1939 and now produces red wines (Pinot Noir) and white wines (Chardonnay) with both appellations Village and Premier Cru. Since the early 19th century it has been, in addition, an important centre for the making of cremant de Bourgogne.

**Soils:**

Subtle differences in the wines are due to differences in soil, exposure and altitude, all of which vary considerably hereabouts. At heights of 230-300 metres, the hill-slopes produce wines which can compete with the best wines of the nearby Côte de Beaune. The Pinot Noir grape grows on brown or limey soils with little clay in their make-up. The Chardonnay grape prefers a claylimestone soil

