

CHANSON

En Bourgogne depuis 1750



Rully

Rully 2016



Grape Variety : Chardonnay

Soil : Mix of clay and limestone

Site : On the hill in the heart of Côte Chalonnaise, the "terroirs" of Rully are perfectly suited for Chardonnay.

The Vintage 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. Vinification : after a mild pressing, this wine was vinified and aged for 13 months in oak casks (demi-muids - moderate proportion of new oak) in our cellars of the XVth century.

Tasting : Pale gold colour. Delicate floral fragrances (acacia) mixed with citrus fruit aromas and pale fleshed fruit. Delicate hint of minerality. Tight, well-balanced. Precise and deep texture. Long and refreshing aftertaste..

Food pairing : To be enjoyed with charcuterie and poultry as well as many different cheeses (comté, goat cheeses...)