



RULLY PREMIER CRU 2022

CÔTE CHALONNAISE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELATION

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.

TASTING: round and subtle

Food pairings: Sea food

Potential and cellaring advice: 3 to 6 years. Serving temperature: 14°C

VINEYARD

- Exposition: Est / Sud-est
- Density of planting: 10 000 vines / ha

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 month in oak with 15% new oak

CÔTE CHALONNAISE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

In Côte Chalonnaise, the grapes attained perfect ripeness. This naturally translates into wines with very expressive aromas and soft mouthfeel. Subtle floral scents accompany ripe fruit aromas of peach, apricot and pineapple. After being allowed to breathe, seductive notes of candied fruit and spices emerge. The palate is soft and supple, full-bodied and with good length. The 2022 vintage is undoubtedly a high-quality one that has everything to satisfy lovers of fine wines.