



RULLY PREMIER CRU 2023

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 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. The wines are highly aromatic, featuring fruit notes of pear, peach, and apricot complemented by pleasant floral hints of linden and acacia. The palate reveals a touch of dried fruits, balanced by a well-rounded freshness. Without a doubt, 2023 is an exceptional vintage for the whites of the Côte Chalonnaise.