

CÔTE CHALONNAISE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELLATION

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: East / South-east
- 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 2024 (WHITE)

2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. In Côte Chalonnaise, given the difficult weather conditions, quality here is outstanding. Expressive noses reveal intense fruit (apricot, pineapple, peach) and subtle floral hints. The palate is fresh, dense, and energetic, with excellent structure and a refreshing mineral finish. 2024 is a generous vintage with promising aging potential.

