



This ancient fortified Château dating back to the 12th Century is property of the same family since its origins and the symbol of the village of Rully, in the heart of the Côte Chalonnaise in the South of Burgundy. The estate vineyards cover 12 hectares, of which one third are Premiers Crus, producing about 80% white wines.

Origin

Located in the Côte Chalonnaise, in the South of Burgundy, Rully is a communal appellation made up of 23 Premiers Crus climats. White Rullys spread on a 261 ha area - including 68 ha of Premiers Crus - whereas red Rullys are produced on a 116 ha area of which 28 are Premiers Crus.

Rully was named after a rich roman, Rubilius, who built a villa and founded the village during the roman occupation. It was at first named Rubiliacum and it evolved through the years to become the current Rully.

Grape variety

100% Chardonnay.

Tasting notes

Colour: golden yellow.

Nose: fruity aromas (apricot) with discreet and delicate woody notes.

Palate: a very fruity wine, well-balanced with a nice aromatic persistence.

Food and wine pairing

This wine will be perfect paired with charcuterie platters (ham or pâtés) or sea food (scallop-shells, salmon). It can also be drunk with hot first courses, such as quiches and pies, or with dry cheeses (goat's cheese for instance).

Serving suggestions

Serve ideally between 12° and 14° C / 54° and 57°F.

Ageing potential

4 to 5 years.

Vinification and maturing

The harvest of our Chateau de Rully village parcels took place between the 9th and the 24th of September.

The grapes were pressed in a pneumatic press to squeeze out their juice.

This juice was left to settle at cold temperatures between 16 and 24 hours maximum in order to remove impurities. The alcoholic fermentation took place in vats to allow for a better control of temperatures, key element in our search for pure color and bright aromas.

Then, just before the fermentation ended, the wine was casked into oak barrels (including 20% new oak) to age on its lees for 9 months with occasional stirring (about twice a month).

