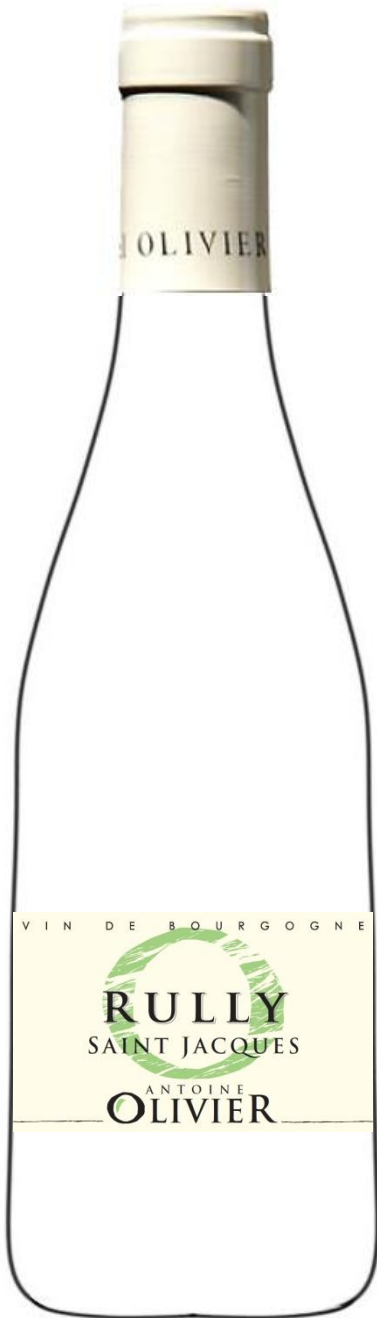




Rully Saint Jacques



VINEYARD

Appellation

Rully. Climat « Saint Jacques »

Grape

100% Chardonnay

Soil

Clay & Limestone

VITICULTURAL PRACTICE

Cultural method

Manual harvest, transport of the grapes in small crates, sorting on systematic table at reception. Slow pressing - Vinification exclusively in casks with regular stirring until the end of the malolactic fermentation.

Winemaking & Ageing

Long ageing of 18 months – The wine was 100% barrel aged for 12 months in 350-liter barrels of which 20% were new oak. Without racking, end of tank aging 6 months. Estate bottled after lightly fined and filtered.

LE RULLY

Aspect: Pale yellow

Nose: Open on notes of ripe fruit

Palate: Lively aromas of juniper and minerality with complementing oak leaf to a beautifully clean and citrus finish.

Food and wine match: Aperitif, grilled fish, mussels, poultry in cream.

Temperature: 12 to 14 °C

Conservation : 3 to 4 years old

« The St Jacques region is the first appellation of the Côte Chalonnaise and dedicated to Chardonnay production. These are vinified like all our white wines and produce a fresh and round taste »