



Rully Blanc 2022 6x75cl

Winemaker Notes

Powerful wine with fruity aromas and a full, balanced mouth-feel.

Vineyard

Rully is the northernmost appellation, between Mercurey and Bouzeron. Chardonnay is the only grape variety used for the whites.

Winemaking

Grapes are harvested Hand into small crates. They are then softly pressed. Fermentation takes place in oak barrels from Jadot cooperage (1/3 are new). Ageing usually lasts 15 months on fine lees before bottling.

Vintage

Winter 2022 alternates between mild periods and colder seasonal temperatures as at the very beginning of the year. It is rather dry. During the summer, no less than four heat waves cross the country but the vines resist and do not show signs of suffering.

Food match

Grilled and Roasted White Meats

Great with roasted chicken, pork or creamy pasta dishes.



Grapes

100% Chardonnay

Region/Appellation

Côte Chalonnaise

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.550968 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

24/12/2024