

RULLY 1ER CRU GRÉSIGNY

TERROIR

"The Côte Chalonnaise, in Saône et Loire, continues the Côte d'Or southward from the Côte de Beaune to the north of the Mâconnais hills. Awarded its AOC in 1939, Rully is a village with a very long history, located in the northern part of the Côte Chalonnaise. Rully produces white and red village wines and Premiers Crus. It is also the birthplace of Crémant de Bourgogne. Between 230 and 300 metres in altitude, the slope gives wines that rival the best Côte de Beaune wines, right next door."

VINIFICATION & ELEVAGE

"These grapes are harvested by hand and placed in small crates to prevent the bunches being compacted. For our white wines, the grapes arrive whole at our pneumatic wine press. Slow gentle pressing allows the juices to be extracted in the best possible conditions. These juices are then placed in a settling vat and cooled to 8° for 24 hours to clarify them. Lastly, they are placed directly in oak barrels (15-20% of which are new) for alcoholic fermentation where they will develop silky aromas over 14 months."

FOOD PAIRING

This wine is the ideal accompaniment for shellfish: oysters, lobster, crayfish, etc. It is perfect served with lobster raviole and its emulsified bisque.

COMMENTARIES BY OUR OENOLOGIST

Produced from vines located behind the Château de Rully, our 1er Cru Grésigny presents a nose of white fruits (pears), and a rich, flavourful mouth with spicy accents. The delicate woody note brings smoothness.

