

**RULLY 1<sup>ER</sup> CRU VAUVRY  
2019**

This word derives from a spring called "la Vouivre".



#### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

#### VINEYARD

Facing East / South-East, this terroir is part of the most historic white wines of the village. The subsoil is marly limestone and covers the whole of vineyard area in a slope.  
Wine-Growing method : Sustainable  
Harvest: 100 % mechanical  
Soil : Calcareous Clay  
Production area : 4,53 ha  
Altitude : 250-300 m  
Average age of vines : 41 years

#### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .  
100 % destemmed grapes

11 months (whose 4 months in stainless steel tank)  
100 % oak barrels (whose 16% of new oak)

14% vol.

#### TASTING

##### Tasting note

Starting with aromas of apricot and peach, this wine displays flattering touches of honey and quince with time.

##### Food pairings

Ideal with lobster bisque, this wine will also match very well with mussels, vols au vent or goat cheese.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2021-2027

