

RULLY 1^{ER} CRU VAUVRY 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 produced from one supply with vines of different ages.
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

7 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 15% of new oak)

13% 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 : 2020-2023

