



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## RULLY 1<sup>ER</sup> CRU VAUVRY 2012

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



### VINEYARD

Facing East / South-East, this terroir is part of the most historic white wines of the village. The subsoil is limestone marly and covers the whole of vineyard area in a slope. Wine produced from one supplying with vines of different ages.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 4,53 ha

Altitude : 250-300 m

Average age of vines : 40 years

### VINIFICATION

100% Chardonnay

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

100 % destemmed grappe

Fining: yes

12 months (whose 2 months in stainless steel tank) 100 % oak barrels (whose 15% of new oak)

13% vol.

### TASTING

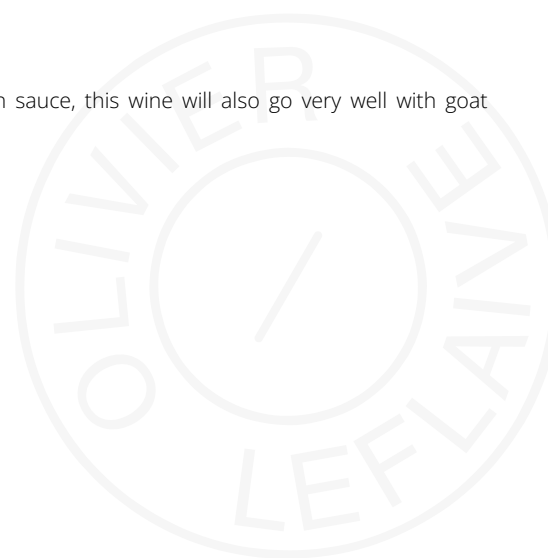
#### Tasting note

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

#### Food pairings

Ideal with fish or seafood cooked in sauce, this wine will also go very well with goat cheese.

**Serving temperature :** 10-12°C



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