

**RULLY 1<sup>ER</sup> CRU VAUVRY  
2009**

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 % crushed grappe

Fining: yes

18 months (whose 6 months in stainless steel tank) 100 % oak barrels

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**

