

RULLY 1^{ER} CRU VAUVRY 2024

Vauvry is derived from Vavre or Vaivre "wet place, hidden stream". In Celtic Vabero means "that which boils below, marshy land". It is linked to the flow of groundwater which feeds the meadows.



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

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 single plot.

Wine-growing method : Sustainable
Mechanical harvest : 100%

Soil : Calcareous Clay
Production area : 4,53 ha
Altitude : 250-300m
Average age of vines : 41 years

VINIFICATION

100% Chardonnay

Partially crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 15% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

Nose opening with aromas of ripe white fruits (pear, peach) and subtle white flowers, with a hint of toasted hazelnut. The palate is full, long and mouth-watering.

Food pairings

Ideal with sushi and gyoza

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

