

RULLY 1^{ER} CRU VAUVRY 2022

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

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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
Mechanical harvest: 100%

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

VINIFICATION

100% Chardonnay
100% destemmed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats
13% vol.

TASTING

Tasting note

Wine with lemony nuances, already offering a beautiful expression and a juicy sensation.

Food pairings

With river fish with white butter, fattened hen broth or even a salmon casserole.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

