

# Rully 1er Cru

## GRESIGNY

### VINEYARD

The vines are located in the town of Rully in Côte Chalonnaise.

Very limestone, quite poor, with a thin layer of clay.

Chardonnay. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 45 years.

### VINIFICATION

Manual harvesting, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses. Following a slight settling, the grape must is put into 500-litre French oak barrels (10% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. Aging is done on fine lees for 15 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



### TASTING NOTES

The nose shows aromas of fresh fruits (apple, pear), citrus and white flowers. The aging in barrels gives discreet vanilla notes. Very frank, full, rich in mouth.

### PAIRINGS

Accompany very fine charcuterie and marinated or cooked with butter fish.

### SERVICE

12°C