



Rully blanc

Rully

In the northern part of the Côte Chalonnaise, extending on from the Côte de Beaune, lies the vineyard of Rully, covering a surface area of over 700 acres.

The soils consist of marl or clay dominated by limestone. □



Grape Variety

100% Chardonnay.

Tasting Note

Colour	Pale yellow hue with golden tinges, limpid and brilliant.
Nose	Very attractive nose, creamy and finely wooded.
Palate	The palate is fat, round and full, finely wooded, with touches of caramel and vanilla.
Ageing	You can appreciate this wine already, or lay it down for two to four years.
Service	Should be served at between 12 and 14 °C (53 and 57°F).

Food Pairing

Should be served with fish, shellfish, frogs, quenelles, snails and white meat in cream sauce.