



Rully rouge

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% Pinot Noir.

Tasting Note

Colour	Fine cherry-red hue, intense, but limpid and brilliant.
Nose	The nose is composed of very ripe red fruit (cherry, raspberry) together with aromas of spices and pepper.
Palate	On the palate, this is a wine with excellent concentration, fruit and a fine tannic structure which needs ageing.
Ageing	The wines of Rully are wines for laying down. In the right conditions, five to seven years in the cellar can only improve them.
Service	Should be served between 15 and 16 °C (59 and 61°F).

Food Pairing

Can be associated with charcuterie, grilled or roast meat, poultry, salmi and soft cheeses.