

Rully 2021

Saint-Jacques

CHARDONNAY



VINEYARD

North of Rully, a plot facing the east, Climat Saint-Jacques.

TERROIR

Fairly fine clay-limestone soil.

VINES

Average of 30 to 50 years old Chardonnay. Systematic disbudding.

VINIFICATION

Grapes are chilled down to 12°C, direct crushing, no destemming to facilitate flow. Fermentation in barrel lasting 15 to 30 days.

AGEING

Aged 12 months in local French oak of 1 to 3 wines. Bottled in October 2022.

TASTING

Carefully crafted nose with notes of hawthorn and angelica. The mouth offers beautiful bitters that require a refined cuisine.

DRINK

2023 - 2027