

Rully

2020

GRAPE

Chardonnay

HARVEST

01/09/2020

BOTTLING PROCESS

12/01/2022

CONSERVATION POTENTIAL

5 years

VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 12 months (15% of new oak) and then 4-6 months in steel tanks.



TASTING NOTES

Pale lemon and lime colour. The bouquet has a mix of fruits, some more exotic than others. Much cleaner and purer in the mouth with fresh apple notes behind, and a good acidity with a mineral tingle. Fine persistence. - JASPER MORRIS INSIDE BURGUNDY - Tasted December 2021 -