

Rully

2023

GRAPE
Chardonnay

HARVEST
15/09/2023

BOTTLING
PROCESS
24/01/2025

CONSERVATION
POTENTIAL
7 years

VINIFICATION

After direct whole-harvest pressing and settling in vats, the must is transferred directly to oak barrels. Alcoholic fermentation then begins naturally. The wine is aged on lees in the same barrels for 12 months (15% new wood), followed by 4 to 6 months in vats.



TASTING NOTES

Light yellow in color, the nose offers notes of fresh apples and lemons. The palate is refined, long, and refreshing.