

MAISON A.GOICHOT

RULLY 1ER CRU
Marissou

Grape variety: 100% Chardonnay
Climat: Marissou
Servicing temperature: 10-12°
Ageing: 7-9 ans

Plot

Rully blanc is produced in the Burgundy vineyards of eastern France, more precisely in the Côte Chalonnaise wine-growing region. This appellation comprises 23 Climats classified as Premier Cru.

Vinification | Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels (20% new oak). Aging lasts around 12 months before bottling.

Tasting

Our Rully 1er Cru Marissou seduces with its pale yellow color, golden highlights and delicate bouquet of citrus fruits, white flowers and mineral notes. On the palate, its fresh balance reveals white-fleshed fruit flavors and a light minerality, supported by refreshing acidity. Its persistent, harmonious finish makes it a versatile wine, ideal on its own or with a variety of dishes.

Food and wine pairing

Ideal with seafood, grilled fish, poultry in a light sauce or soft cheeses.

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