

Maison A.Goichot

RULLY

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 5-7 ans

Plot

Red Rully is produced in the Burgundy vineyard, a vineyard in eastern France and more precisely in the Côte Chalonnaise wine region.

Vinification / Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

From cherry ruby to dark garnet, the Rully appellation composes its bouquet with black (blackcurrant, blackberry) and red (bigarreau) fruits, liquorice, lilac, rose petal, evolving into cooked fruit, half kirsch, half pepper. On the palate, the tannins respect the fruit and the relief of its structure. A few years of aging delightfully melt the lamb's lettuce. The slight tightening of the aftertaste is a good sign of persistence and return of aromas.

Food and wine pairing

We prefer to combine it with roast poultry or in sauce, offal, such as liver, sweetbreads and kidneys, also in sauce or simply pan-fried. The risottos and pasta with meat and poultry will also round off with their smoothness, the slightly firm tannins of young Rully.

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