

MAISON A.GOICHOT

RULLY 1ER CRU
Vauvry

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

Plot

White Rully is produced in the Burgundy wine region"?located in eastern France, specifically within the Côte Chalonnaise sub-region. This appellation includes 23 *climats* (vineyard sites) classified as Premier Cru.

Vinification | Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place in oak barrels. The wine is then aged for approximately 12 months before being prepared for bottling.

Tasting

Our Rully 1er Cru Vauvry captivates with its pale yellow hue and golden highlights, offering a delicate bouquet that blends citrus, white flowers, and mineral notes. On the palate, its fresh balance reveals flavors of white-fleshed fruits and a subtle minerality, underscored by a refreshing acidity. With a persistent, harmonious finish, it is a versatile wine"?perfect for enjoying on its own or paired with a variety of dishes.

Food and wine pairing

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

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