



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## RULLY

### Appellation village

The Côte Chalonnaise marks the transition between the famous vineyards of the Côte d'Or of which it is the geological continuity, and the Mâconnais to the south. The appellation Rully overlaps onto that of Chagny, famous for its gastronomy, and produces twice as much white wine (Chardonnay) as red (Pinot Noir). Very pleasant as an aperitif, white Rully is soft and full of flavour.

## TASTING

**TASTING NOTE:** Delicately perfumed, with aromas of dried fruit and a light floral note. Fine and soft on the palate, with pleasant roundness.

**FOOD/WINE PAIRING:** Seafood, shellfish, snails, creamed fish dishes.

**SERVING TEMPERATURE:** Between 12°C to 14°C

**AGEING POTENTIAL:** 3 to 5 years and more

## KNOW - HOW

**SUPPLIES:** Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

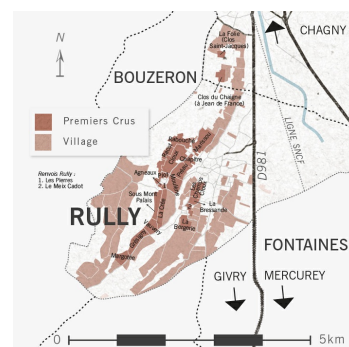
**MATURING:** depending on the profile of the vintage, 8 to 9 months in French oak for 10% of the harvest, the rest in stainless steel vats.

## VINEYARD

**GRAPE VARIETY:** Chardonnay

**SOIL OF THE APPELLATION:** Marls and clay with predominant limestone

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 165 hectares



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