

MAISON A.GOICHOT

RULLY

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 4-6 ans

Plot

The Rully blanc is produced in the vineyards of Burgundy, a vineyard in the east of France and more precisely in the wine region of the Côte Chalonnaise.

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

It has a golden hue. Notes of honeysuckle and flint are often combined with honey and buttered toast. Ample and round. The attack is straightforward, then woody, vanilla and lemon notes take precedence. The finish is long and generous.

Food and wine pairing

Rully appeals to game birds, orange ducks, andouillette, frog legs, pike in white butter, mussels and scallops, creamed poultry but also cheeses (reblochon). It can also be drunk as an aperitif.

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