



THE WINE

Name of the wine: Rully 1er Cru LA FOSSE

Appellation: Rully

Colour: White

Varietals: Chardonnay

100% Hand harvested grapes

VINEYARD

Soil: Marny soil

FERMENTATION

Vinification: This cuvée is vinified in 228 L barrels. 40% of the barrels are new, in order to bring complexity and richness to the wine.

Ageing: 12 months

Malolactic fermentation: Yes

Yeasts: Indigenous

FILTRATION

Light tangential flow filtration with betonite

DESCRIPTION

Pretty palette of white flowers and vanilla notes that reveal a frank, ample and generous attack. Stylish and elegant wine.

Temperature of service : 16 to 17 °C

Keeping potential: 4 to 6 years

