





Rully

Rully 2022

Grape Variety: Chardonnay

Soil: Mix of clay and limestone

Site: On the hill in the heart of Côte Chalonnaise, the "terroirs" of Rully are perfectly suited for Chardonnay.

The Vintage 2022: After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

Tasting: Pale gold colour. Aromas of pale fleshed fruit with a light mineral touch. Well-balanced with a lot of energy. Well-integrated oak note. Refreshing aftertaste.

Food pairing: To be enjoyed with charcuterie and poultry as well as many different cheeses (comté, goat cheeses...)

