



RULLY

GREAT BURGUNDY WINE

GRAPE VARIETY

Chardonnay

TERROIR

Fully south facing limestone clay terroir

GRAPES

A selection of grapes from the best terroirs around the village of Rully.

WINEMAKING AND MATURING

The grapes are pressed whole after a light cold settling at 10°C, and the must is 100% fermented in barrel of which 20% are new.

This percentage is designed to preserve all the typical characteristics of Chardonnay in its limestone terroir, whilst mellowing the aromas and increasing complexity by barrel ageing.

Fermentation with indigenous yeasts only.

The wine is bottled after 12 months ageing with a simple racking operation for clarification and light filtering.

CHARACTERISTICS

Minerality and aromatic purity characterise this wine.

Aromas of exotic fruit with subtle vanilla and honeyed notes. Purity, minerality and precision in the mouth.

CELLARING

Around 3 to 5 years

NATHALIE & JEAN-CLAUDE THEULOT
4, RUE DE MERCUREY
71640 MERCUREY - FRANCE

TÉL +33 (0)3 85 45 13 87
FAX +33 (0)3 85 45 28 07
CONTACT@THEULOTJUILLOT.EU

WWW.THEULOTJUILLOT.EU

Alcohol can damage your health, drink sensibly