

RULLY MEIX CADOT



Côte Chalonnaise

Appellation Village

White

100% Chardonnay grapes



Vineyards situation

The Côte Chalonnaise is a continuation of the Côte de Beaune, to the south of Santenay. There are five appellations in the Côte Chalonnaise: Rully, Bouzeron, Mercurey, Givry et Montagny.

Characteristics

Rully is the northernmost appellation, between Mercurey and Bouzeron. Chardonnay is the only grape variety used for the whites. The Premier Cru vineyard of Meix Cadot is located south of the village of Rully.

Wine making

This wine is vinified in oak barrels like all our Côte d'Or white wines and then aged in barrels for 10 to 12 months before bottling.

Winemaker's comments / Gastronomy

With a golden colour, the Rully Meix Cadot is mineral with great finesse. It shows aromas of peach, nut and some vanilla. Full and equilibrated in the mouth, it is a fresh and crispy wine.

It will be an excellent partner for white meat in cream sauce, fish, shellfish, quenelles and most light cheeses (goat cheese ...).

Preservation

Very pleasant when young this wine will also be able to be kept between 5 to 10 years in good conditions of temperature and humidity.