



RULLY BLANC 1er Cru

« *Les Cloux* »

Origin :

Burgundy, Côte Chalonnaise

Density : 10,000 vines / ha

Grape variety : Chardonnay

Soil : clay-limestone soil with lots of clay

Area : 0.31 Ha

Plot planted in 1972.

Tasting :

Golden dress

Fruity nose with aromas of white fruits (peach, pear), brioche.

Mouth elegant, slender

Wine bold, powerful.

Accompaniment :

Agrees well with spicy dishes (curry, colombo, etc ...), burgundy snail shells St Jacques, prawns, cheeses.

Temperature : between 9 ° C and 12 ° C

Shelf life : 3-5 years.



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