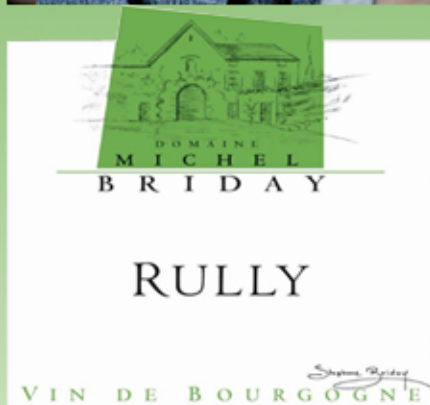


# RULLY BLANC



## Origin :

Burgundy, Côte Chalonnaise

Density: 10,000 vines / ha

Grape variety: Chardonnay

Assembly of four parcels on different localities geological point of view, which together provide a balance to the wine.

Average age of vines: 30 years.

Soil: clay-limestone soil with lots of clay

Area: 4.3 Ha

## Tasting :

Golden yellow with green reflections for young vintages.

The nose shows aromas of fresh fruit (apple, pear, passion fruit), citrus (lemon, grapefruit) and spices. The palate is round, fleshy, pure and clear.

## Accompaniment :

Accompanied by appetizers, grilled fish, chicken dishes and fresh cheeses.

Temperature: between 9 ° C and 12 ° C. Should not be served too cold to highlight the delicacy of its flavor.

**Storage** : 2-4 years



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