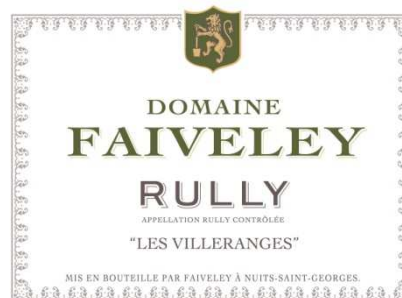


RULLY

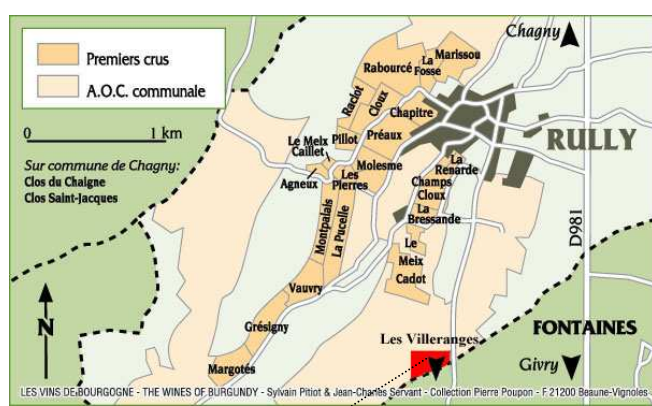
"Les Villeranges"
Domaine Faiveley



The village of Rully has been inhabited since antiquity and its wine has been appreciated for a very long time. In 1629, when visiting Chalon-sur-Saône, King Louis XIII was given a present of 22 'feuillettes' or half barrels of Rully wine. Today, the white wine of Rully is still one of the key reference points in Côte Chalonnaise.

Appellation Profile:

Total surface area: 217 ha
Exposition: East
Soil: Clay/Limestone
Grape Variety: Chardonnay



Domaine Faiveley surface area:
3 ha 39 a 76 ca - [8,39 Acres]

Années de plantation des vignes :
1987, 1990

Production annuelle moyenne :
13 000 bouteilles

Winemaking

When the grapes reach perfect maturity, they are harvested and transported to our winery of Mercurey. The must is extracted using a pneumatic press and settles in a vat overnight. The vinification can last 4 weeks. The wines are aged in vats for 11 months and the lees are stirred regularly. This allows the wine to acquire softness and increase its aromatic complexity while keeping its liveliness and its characteristics.

The wines are raked in Mercurey and then transported to Nuits-Saint-Georges at the headquarters of Domaine Faiveley, in order to be prepared before bottling.

Tasting Notes

A brilliant light yellow colour. A blend of mineral flinty aromas and very ripe fruit aromas gives a nice fresh bouquet.

This wine is very pleasant on the palate, sophisticated and round at first, with a slightly acid finish, which gives a beautiful freshness to the whole.

Serve at: 10°C

Serve with: Fish, Shellfish

Cellaring Potential: 3 to 5 years