

Rully

White



► Location

Continuing from the Côte de Beaune towards the south, the Côte Châlonnaise is between Chassagne-Montrachet and Mercurey. The vineyards of Rully are situated in the northern part. They face the south-east.

► Grape variety

Chardonnay.

► Production

On average, 900 000 bottles of white wine and 550 000 bottles of red wine are produced every year.

► Characteristics

The red Rully with its purple-ruby red colour is very distinguished, fine and elegant. It has a fragrance, which combines the scent of lilacs and violets, raspberries and cherries. The white Rully with its golden colour is delicate, with subtle aromas and hints of hazelnuts and violets.

► Gastronomy

The white wines will be best enjoyed with fish, shellfish, seafood, white meat with sauce and goat cheese. The red wines are a good accompaniment for meat, poultry and soft cheese.

► Serving temperature

The white wines – cool but not chilled. The red wines – room temperature.

► History

The name Rully comes from a Roman landowner : Rubilium. A feudal castle was built on his property in the 13th century. Numerous old houses with their cellars hewn out of the rock are the remains of ancient wine production.