

RULLY

BUISSONNIER

With the Climats wines we are adding another dimension to our Buissonnier range of Burgundies, that of pure-bred wines. A climat is a vineyard plot with its own particular soil, micro-climate and growing conditions. For many generations, wines made from these plots have received special recognition due to their unique style. Prepare for a surprise when you encounter the racy character of our Montagny 1^{er} Cru « Les Coères », our Rully « Plantenay » or our Givry « Clos des Chevrils »... These extremely precise wines are available in very limited quantities... for great moments of pleasure.

The Vineyard

RULLY white is made entirely from Chardonnay grapes.

North of the Côte Chalonnaise, the Rully vineyards extend over hillsides tormented by the uneven grounds, and offers varied soils, exposures and altitudes. The overall vineyard is located on the Rully plateau at an altitude of approximately 300 meters. Eastern exposure.

The soil is mainly composed of calcareous clay. The soil on this plateau is shallow, and the earth is red and composed of a multitude of small pebbles which contrasts with its colour.

Aging process

The wine making process takes place exclusively in stainless steel vats so as to preserve the finesse and the characteristic fruitiness of this vintage.

Tasting Notes

A golden colour with green glints. It has a fresh clean nose with aromas of acacia and honeysuckle, giving way over time to hints of honey, quince and dried fruits. It has a soft, rounded palette, and its mineral taste makes it bright and fresh.

Accompaniment

The Rully white is very particular and pairs with only the finest fish, river or sea, pan-fried or stewed. White meats such as cream sauce poultry and baked-crust cheeses are also pair perfectly with its delicate fruitiness.

Advice

Best consumed within ten years after harvest.

Serving temperature between 11 and 13°C.

Available in bottle.



VIGNERONS de BUXY

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