

# RULLY

## LES SAINT-JACQUES

### DOMAINE LABORBE JUILLOT

*The Cave des Vignerons de Buxy offers you a selection of wines produced in limited quantities. These wines, selected by our winery and produced and matured individually, come from our vineyards, estates and chateaux. Each and every vintage is carefully monitored to ensure a product offering which is both rich and diverse.*

#### The Vineyard

The soil is composed primarily of calcareous clay with some silicate clay. This is a result of the alteration of marine sediments.

North of the Côte Chalonnaise, the Rully vineyards reach altitudes of 230 to 300 meters, and offers varied soils and exposures. Our vineyards are located at the foot of the hillside in Chagny. Exposure East-Southeast

RULLY white is made entirely from Chardonnay grapes.

#### Aging Process

Part of the wine-making and aging process takes place in new barrels.

#### Tasting Notes

Clear brilliant, green gold colour. The nose is intense, opening onto complex overtones of flowers (hawthorn and honeysuckle) and fruits (lemon and exotic fruits), with toasted, vanilla hints. This wine is powerful and long-lasting in the mouth, with a succession of mineral, fruit and confit and lightly roasted aromas. Harmonious, with very complex and fine aromas offering good prospects for maturing.

#### Accompaniment

The beautiful length of this vintage will add a touch to fine meals and tender meats: seafood, fish in puff pastry or dumplings, white meats (poultry and veal) as well as chicken with shrimp. Baked-crust cheeses are a perfect accompaniment for its delicate fruity flavour, especially the Comté.

#### Advice

Best consumed within five years after harvest.

Serving temperature between 11 and 13° C

Available in bottle and half bottle



VIGNERONS de BUXY