

# RULLY

## BUISSONNIER

*Situated in the heart of wine-growing Burgundy, the Côte Chalonnaise is ideally placed to convey every nuance of the region. Our range of Buissonnier wines is produced from selected vineyards with a long history and a reputation for their ability to reveal the specific character of each appellation. Let yourself be seduced by the mineral charm of our Montagny, the body of our Mercurey, the brilliance of our Pinot Noir, the richness of our Chardonnay or the originality of our Aligoté.... We invite your taste buds to discover a Burgundy that is off the beaten path.*

### The Vineyard

RULLY red is made entirely from Pinot Noir 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 metres. 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

Long aging period in oak barrels.

### Tasting Notes

Slightly austere when young, this wine opens onto a bouquet of black (blackcurrant, blackberry) and red fruit (cherries), tending towards spicier themes (pepper). The fine tannins blend with the redcurrant and raspberry aromas on the palate.

### Accompaniment

Poultry, roasted or stewed, offal (liver, kidney), wild fowl are all excellent pairings, as is meat pasta, risotto and soft-crust cheese.

### Advice

Best consumed eight years after harvest.  
Serving temperature between 16 and 18°C

Available in bottle.



VIGNERONS de BUXY