

RULLY LA CHATALIENNE

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 mainly composed of calcareous clay. The soil of this plateau is shallow, the earth is red and composed of a multitude of small pebbles which contrasts with its colour. 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 Rully red La Chatalienne du domaine Laborbe - Juillot covers 1.5 hectares. These parcels are exposed West, South-West.

Aging Process

Long aging period in oak barrels.

Tasting Notes

This wine has a brilliant purple colour, opening with intense hints of red fruits and flowers (rose petal and lilac). When young, the tannins are dominant in the mouth. The finesse of these aromas alters, recalling cooked fruit with age. You will be amazed by the structure and fruitiness of this wine.

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 within six to seven years after harvest.
Serving temperature between 16 and 18°C.

Volumes Available

Available in bottle.

