

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

## Rully

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Limestone and clay

**APPELLATION:** Appellation of the Côte Chalonnaise located south of the Burgundy and mainly, Rully produces mainly white wines. 23 climates are classified as premier cru.

***Did you know?***

*Rully has been a place of development of Crémant de Bourgogne since the beginning of the Nineteenth century.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are pressed then placed in demi-muids to be wine.

**AGEING:** Ageing takes place in demi-muids of 2 wines for 10 months.

### TASTING

**TASTING NOTE:** A golden dress with green tints, button of gold more sustained with age, he excels in aromas of «hedge flowers» such as acacia, hawthorn, honeysuckle or again lemon or white peach. Time gives birth to honey, quince, dried fruits.

On the palate, a fruity wine, with lively and round fruit, fat and long: all the freshness and the polish of the marble. An ample wine with a beautiful fruity length.

**FOOD & WINE PAIRING:** Perfect companion for fish or shellfish hot, it goes well with cooked cheeses such as Comté. He will do also honor to beautiful poultry in sauce and can also be eaten in aperitif.

**SERVICE TEMPERATURE:** between 12°C and 14°C

**AGEING POTENTIAL:** To drink within 5 years.

