

Rully 1er Cru `Mont Palais` 2015

Côte Chalonnaise, Burgundy, France



PRODUCER

The family behind Les Hauts de Milly, Didier Defaix and H  l  ne Jaeger-Defaix, own vineyards in both Chablis and Rully through marriage, along with vineyards in the C  te d'Auxerre just south of Chablis. All the vineyards are farmed organically, and some are in the process of going through a three year conversion period before being officially certified. The winery and cellar is located in the small village of Milly, on the left bank of the Serein, where all of the grapes are brought for vinification so Didier and H  l  ne can keep a watchful eye over the quality and ageing of the wine.

VINEYARDS

Rully 1er Cru 'Mont-Palais' is one of 20 Premier Cru vineyards within the commune of Rully, in the C  te Chalonnaise sub-region of Burgundy. The grapes come from two parcels in this one hectare vineyard. The vines are planted on clay and limestone soils and have been farmed organically since 2009.

VINTAGE

The 2015 vintage in Burgundy is considered one of the best in recent years. Winter was relatively mild, with good rainfall and average temperatures. Spring was stress and frost-free, with good, early flowering. Summer was drenched in sunshine and saw temperatures skyrocket to 40  C in June. The heat finally dissipated in August and the weather was much cloudier, cooler and wetter, bringing welcome relief to the vines. A beautiful September followed, with all grapes picked during the first ten days.

VINIFICATION

The grapes were hand harvested. On arrival at the winery, they were gently pressed in order to retain delicate aromatics. Fermentation and ageing took place in oak barrels, which are between one and six years old. The wine was aged for 18 months to add texture and complexity, before it was bottled.

TASTING NOTES

Coming from the ripe 2015 vintage, this wine has exotic tropical fruit aromas with good richness on the palate, as a result of fermentation and ageing French oak. The palate is crisp and is superbly balanced with a lasting finish, offering incredible value for a Premier Cru white Burgundy.

Grape Varieties	100% Chardonnay
Winemaker	Didier Defaix
Closure	Agglomerated Cork
ABV	13.5%
Acidity	5.2g/L
Wine pH	3.34
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Organic, Vegan