

PIERRE ANDRÉ

Rully

History

Originally rooted on Corton hill in the best terroirs of the Côte de Beaune, Pierre André revolutionised Bourgogne wine with his new ideas, his energy and his innate nose for business. His name, now a brand whose reputation has grown over the generations, brings to mind the most wonderful appellations for lovers of Bourgogne wines.

Grape variety

Chardonnay

Origin

The village of Rully is situated in the Côtes Châlonnaises North West of Chalon-sur-Saône.

Vinification

Mechanical harvest. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels. The wine is aged for 8 to 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

A subsoil of clay and limestone is covered by a very stony top soil.



Colour

Pale gold colour with green highlights.



Nose

The notes of wood blend with aromas of orange blossom, citrus and lily of the valley.



Palate

This refined and complex wine has a great length on the palate, supported by a nice acidity and a remarkable minerality. This fresh wine offers a lot of pleasure as well for an aperitif as for elaborate dishes.

Recommendations

Marries perfectly with tender meat, fried river fish, sea fish in white sauce, hot shellfish, poultry in a beautiful creamy sauce (egg stew) and frog legs. It can also be drunk as an aperitif. Hard cheeses: Comté, Beaufort, Emmental...

Serving

10-12°C

Cellar potential

Drink within 3 years.



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