

DOMAINE ROLAND SOUNIT

Rully 1er Cru "Le Meix Cadot"

2019

History

This 16-hectare estate in Rully offers various regional and Côte Chalonnaise appellations.

Grape variety

Chardonnay

Origin

The village of Rully is situated in the Côtes Châlonnaises North West of Chalon-sur-Saône. The Climat "Meix Cadot" is situated on the hillsides South of the village.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 30% new oak. The wine is aged for 14 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

Bright yellow in colour with golden green hues.



Nose

An expressive bouquet of white fruits and fresh almonds.



Palate

The mouth offers a nice texture and freshness underlined by minty and roasted notes. The finish, mineral and elegant, offers persistent aromas of candied lemon. This wine has a good ageing potential.

Recommandations

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 4 years.



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