



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

RULLY 1^{ER} CRU

LA FOSSE

- ◆ **APPELLATION :** The Rully appellation produces red and white wines. It has also been one of the most significant locations for the production of Crémant de Bourgogne since the early nineteenth century. The nuances between the wines are a result of the difference in soils, exposure and altitudes. At an elevation of between 230 and 300 metres, the slope generates wines that compete with the best from the nearby Côte de Beaunes. The Pinot Noir soils: brown or calcic, not too clayey in texture. The Chardonnay soils: clay-calcareous.
- ◆ **GRAPE VARIETY :** 100 % Pinot Noir
- ◆ **SURFACE :** 0.65 hectares
- ◆ **SOIL :** Clay-limestone with a gravel surface, a fast-draining plot
- ◆ **VINIFICATION :** 100% destemmed manual harvesting, rigorous selective sorting. Cold 6 to 8-day pre-fermentation maceration, temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10% new barrels).
- ◆ **TASTING :** A bright red colour with violet reflections. The nose presents red and dark fruit notes including blackcurrant, cherry and blackberry. The second nose reveals floral aromas including violet and rose.
- ◆ **AGING POTENTIAL :** 7 to 12 years
- ◆ **SERVING TEMPERATURE :** 15 degrees
- ◆ **PAIRING :** Red meats, fish with sauce, œufs en meurette



“Being in tune with the land ”

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