

JB

JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

RULLY 1^{ER} CRU

MARISSOU



- ◆ **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% Chardonnay
- ◆ **SURFACE:** 0.80 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** Coloured with golden reflections. A nice complexity with a long finish in the mouth, it explodes on the palate with almond, acacia and fruity aromas including lychee and apricot.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **PAIRING:** To be served as an aperitif and as an accompaniment to all sea and river fish. Also served with white meats such as Bresse chicken with morels or veal in a cream sauce.

“Being in tune with the land”

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