

# JB

## JEAN-BAPTISTE JESSIAUME

*Grands Vins de Bourgogne*

## RULLY

### CLOS DE BELLECROIX



- ◆ **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. Its nose has sweet, floral and fresh almond aromas. A combination of freshness with tenseness and spicy notes in the mouth.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **PAIRING:** Pan-fried river fish, sea fish in white sauce or shellfish, hard cheeses

*“Being in tune with the land”*

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