

Côte Chalonnaise



Chardonnay

2018

RULLY
Premier Cru
Les Rabourcés



CHÂTEAU DE DAVENAY

About the vintage:

The 2018 vintage was full of richness, marked by the great maturity of the grapes with great ageing potential. Thanks to the rain at the end of August, the vines gave both abundant and very good quality yield. The white grapes were ripe, rich and powerful. Tasted a few months after the bottling, the wines tend to settle down, keeping the richness of the fruit, and developing a slight toasted and mineral reduction notes, typical of great Chardonnay. The Pinot Noir were very ripe, with a dark ruby color and a strong tannic structure: on some vintages they sometimes take on southern accents!

TERROIR

Emblematic terroir Rully Premiers Crus, located just above the Cloux, The plot is located at the bottom of the cru and was planted in the early 1960s. The soils here are mainly made of white clay. The strong reverberation promotes the maturation process.

VITICULTURAL PRACTICES

The vines are grown organically. Mechanical labour of the soil. They are pruned in simple guyot with long sticks and disbudded every other eye, so the bunches end up beautiful and airy.

VINIFICATION

Grapes harvested by hand in crates, sorted on a sorting table if necessary and conveyed directly to the pneumatic press. Pressing of whole grapes for two and a half hour. The juice from stainless steel vats settles at 12 degrees overnight. Then the must is directly transferred to barrels to achieve alcoholic fermentation (traditional Burgundy vinification).

AGEING

12 month ageing in oak barrel, 20% in new oak.

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