

Côte Chalonnaise



Chardonnay

2019

**RULLY**  
Premier Cru  
Les Rabourcés



**CHÂTEAU DE DAVENAY**

### About the vintage:

A hot and dry year, which will have known three heatwaves: end of June, July, end of August. The sanitary condition were perfect and the quantities produced were moderate due to the lack of water that summer. The white wines are rich and ripe, but fine and well balanced, the grapes having retained a good level of tartaric acid. Great vintage for the Pinots Noirs which produced intense, ripe, balanced and very fine wines.

### 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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