



RULLY Premier Cru *Rabourcé*



Rully 1er Cru "Rabourcé" by **Matthieu Gille** is bought from local winegrowers. Using a low pressure to press allows for a gentle extraction of grape juice. Fermentation starts naturally in one year old and new oak barrels and lasts 11 months. The oak comes from French Allier forests, it has a fine texture, and it is lightly toasted, for best results.

TERROIR

Location: West of Rully, on South-East oriented hills
Vineyard: Limestone - 10 000 vines/hectare – yield: 40hl/ha.
Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 8°C and 10°C (46°F – 53°F)
Colour: Gold becomes more intense with age
Nose: Infused with intense aromas of hedgerow flowers and pear
Mouth: Lively, well-rounded, with a lasting finish. Pear aromas dim with time, as dried fruits aromas develop.
Potential: 10 years

PARING

Rully has the complexity to complement an entire meal. Well balanced it can be enjoyed with a variety of appetizers. It's length, depth, and fruit call for delicate foods and tender meats; fried freshwater fish, ocean fish in white sauce, or hot crustaceans. The fruit of Rully greatly complements goat and hard cheeses.

| | |
|----------------|--|
| ✓ Alcohol: | 13% |
| ✓ Soil: | Clay and limestone, bathonian type (Jurassic Era) |
| ✓ Grapes: | 100% Chardonnay |
| ✓ Appellation: | Rully Premier Cru |

Domaine GILLE

34 RD 974 - 21700 COMBLANCHIEN

www.domainegille.fr - contact@domainegille.fr - tel: +33 (0) 380 62 94 13

SIRET : 327 137 071 00038 – APE : 0121Z – TVA FR48 327 137 071 – ACCISES FR 093 117 E 04 78 – FDA 14770565436