



CHAPUIS ET CHAPUIS

RULLY BLANC

The Rully appellation is in the northern part of the Côte Chalonnaise. Two thirds of the production goes into making dry white wines and one third red wines. This is one of the more serious examples, it's had some time in old oak barrels and has the intensity, texture and length we've come to expect from Chapuis & Chapuis. 2022 was a perfect vintage, great acidity, great ripeness and precise fruit.

GENERAL INFO

Country: France

Region: Burgundy

Sub Region: Côte Chalonnaise

Appellation: Rully AOC

Grapes: Chardonnay

Vintage: 2022

Style: Crisp White

Closure: Diam cork

Vegan Friendly: Yes

VINEYARD

Vineyard: Maizères

Exposition: East

Farming: Organic

Soils: Clay and Limestone

Elevation: 250m

WINEMAKING

Spontaneous fermentation, hand harvested, pressing of whole bunches. 11 months in old oak.

Malolactic: Yes

Fining: No

Filtration: Light filtration

SO2 after malolactic – 20mg/l

SO2 at bottling – 10mg/l

Alcohol: 13% ABV

TECH SHEET

