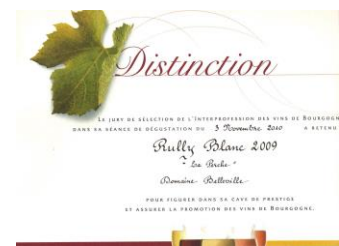


2006 COUP DE CŒUR GUIDE HACHETTE DES VINS 2009

2007 BETTANE ET DESSEAUVE GUIDE



Wine: Rully " La Perche"
 Domaine Belleville
 Vintage: 2012
 Grape: Chardonnay 100%
 Alcohol: 13%

Wineyard

The Rully AOC wine-producing area is located in the northern part of Côte Chalonnaise, a continuation of Côte de Beaune. Chardonnay gives white wines, fresh and fruity
 The vineyard areas are "brown chalk" soil with clay, is facing east and at mid-to lower slope.



Vinification and maturing

The grapes have been picked by hand and immediately pressed on a pneumatic press at a low pressure. Alcoholic and malo-lactic fermentations in casks over a period of 3 months to better extract the aromas. Maturation for 8 months in oak barrels (20% new oak barrels)

Tasting notes

Nice yellow robe, tints of green, brilliant and clear
 Open and franc nose on a bouquet of fresh fruits (citrus and grapefruits), touch of chestnuts and very elegant and well-integrated toasted bread aromas
 Clean attack, fresh, rich and fat, well-balanced and persistent on brioche bread flavour

Food pairing

All elaborate fish based dishes and seafood (lobster, prawn, scampi) as well as white meats (veal, fatten chicken) in a creamy sauce or goat cheeses

Serving temperature

13-14°C

(Indeholder sulfitter)

