

# RULLY 'LES CHAUMES' BLANC - DEVEVEY

Côte de Beaune



**APPELLATION:** Rully AOC

**BLEND :** Chardonnay (100%)

**WINEMAKER:** Jean-Yves Devevey & Laurence Goudal

**VINEYARD:** \_\_\_\_\_

This cuvée comes from the “La Chaume” vineyard in the village of Rully in the Côte Chalonnaise. This plot has been cultivated by the estate since 2010. The grapes are grown in this 1.45 hectare plot with a south-eastern exposure at 280m altitude on a gently sloping hillside. The vines are 50 years old and the soils are deep clay/limestone.

**VITICULTURE:** \_\_\_\_\_

The viticulture is certified organic. Yields are kept limited by short pruning and bud thinning which is carried out in the spring.

**WINEMAKING:** \_\_\_\_\_

The grapes are direct pressed before settling. Alcoholic and malolactic fermentations take place in old oak. The wine is aged on its lees for 18 months in old barrels before racking. The wine is lightly filtered before bottling at the end of winter. A touch of sulphur is added after malolactic fermentation and before bottling.

**WEBSITE:** <https://www.devevey.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A Chardonnay that is light on its feet yet impressively long, showing energetic preserved lemon and lemon zest flavours, a subtle lick of butter and cream on the palate, all tied together by a long, salty finish.