

# RULLY 'LA CHAUME' ROUGE - DEVEVEY

Côte de Beaune



**APPELLATION:** Rully AOC

**BLEND:** Pinot Noir (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. The vines produce very small Pinot Noir berries, offering great concentration of flavour.

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

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

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

Fermentation in stainless steel tanks for approximately fifteen days with 50% whole clusters, with no intervention other than occasional pump-overs and punchdowns. Aged in old barrels wines for 12 months, then in stainless steel tanks for an additional 6 months. Light filtration before bottling. Light sulfiting after malolactic fermentation and before bottling.

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

**This wine is suitable for vegans and vegetarians.**



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

A floral, fruit-forward Pinot Noir, offering notes of violet, red cherry and strawberry. Finely structured, with chalky tannins and refreshing acidity. Open and accessible in its youth but with great ageability.