

— D O M A I N E —  
M I C H E L  
B R I D A Y  
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“Rully 1er cru Champs Cloux”

**Terroir**

The plot is located on the east slope of Rully, exposed to the rising sun, under the imposing castle of the village. The soil is clayey, quite deep but remaining well drained, which makes it possible to obtain healthy and well-constituted grapes.

- Area : 0.62 hectares
- Age of vines : 50 years on average

**Winemaking**

After manual harvesting in small crates, the grapes are sorted in the cellar by a dedicated team. They are then de-stemmed to keep only the berries. A period of pre-fermentation maceration (from 3 to

8 days according to the vintage) makes it possible to extract the first aromas. Fermentation takes place thanks to the indigenous yeasts (no addition). Vinification is spread over 20 to 25 days in total, so as to give good structure and good ageing potential. After racking, the grapes are put in oak barrels (25% new).

**Tasting**

The nose unfolds with lots of grace on floral and blueberry notes. A slight hint of wood and spice gives it extra complexity. A gourmand plump mouthfeel takes its place. Fine tannins ensure this wine a crisp and charming character. A beautiful Burgundy Pinot Noir.

