

— 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 Grésigny”

### Terroir

We are here on a terroir in the south of the Rully appellation, on a soil where limestone is dominant. The soil is shallow, 15 cm, and the vine is quickly in contact with the mineral. It is a cold and windy area where late maturity requires patience in order to harvest at the right time.

- Area : 1.10 hectares
- Age of vines : More than 60 years old on average

### Winemaking

After manual harvesting, the grapes are pressed immediately with care. Fermentation starts naturally (without the addition of yeast) in 300-litre and 400-litre barrels to preserve the fruit and the approachability of the Chardonnay. The entire cuvée is aged in barrels of which 15% are new.

### Tasting

Grésigny is one of the "grands premiers crus" of the Rully appellation, which requires a little time to open up and reveal all their complexity. It reveals a lot of harmony, on a profile of great subtlety, taut and long. It has a mineral and lemony finish. On the nose it can evoke notes of liquorice, acacia flowers, or gun-flint.

