

— 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 La Pucelle”

Terroir

Located in the heart of the Rully appellation, this premier cru has due east orientation. The plot enjoys sun exposure that is very favourable to ripening of the grapes. The vines are planted on shallow clay soil, favouring a certain elegance in the wines.

- Area : 0.50 hectares
- Age of vines : 45 years 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.

Tasting

La Pucelle offers a wine of a beautiful typicity or particular character, always highlighting minerality or subtlety, rather than power. It is a wine with good length and is balanced even in hot vintages. The nose develops delicate aromas of citrus, acacia blossom with a slightly toasty note. It can be cellared for 5 to 7 years old without fear.

