

— D O M A I N E —
M I C H E L
B R I D A Y
—



“Rully 1er Cru Les Cloux”

Terroir

Les Cloux is a premier cru located to the north of the village. It is ideally exposed, facing east and receiving the first rays of the sun. The estate's parcel is located on a very deep soil at the bottom of slopes. This is an area where ripeness is reached quite early.

- Area : 0.41 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. The entire cuvée is aged in barrels of which 10% are new.

Tasting

Les Cloux is a premier cru that shows a lot of expression even when young. It also has the distinction of excellent consistency from one vintage to another. It presents a supple and generous texture. The aroma develops notes of white fruits: peach, pear. It is usually ready for tasting 3 to 5 years after harvest.

