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M I C H E L  
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RULLY 1<sup>ER</sup> CRU

*Les Pierres*

*Stephane Briday*

VIN DE BOURGOGNE

“Rully 1er cru Les Pierres”

### Terroir

Such a name presupposes that we are here in the presence of a stony soil. Yes, the soil consists of a quite dense calcareous gravel leaving little room for clay. It is facing due east, near La Pucelle. It's a small "climat" and the estate is one of only two owners.

- Area : 0.18 hectares
- Age of vines : 25 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. However, about 20% whole clusters can be kept depending on the year. A period of pre-fermentation maceration (from 3 to 8 days according to the vintage) makes it possible to extract the first aromas. Fermentations take 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 plot gives small, concentrated clusters, and this is reflected in the wine. Deep in colour, it offers a fleshy profile, sweet on the palate, with tannic solidity in the finish that encourages keeping for 5 to 10 years. A bouquet of red berries with good maturity, accompanied by a note of fresh rose develops with complexity on the nose.

