

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



“Rully Clos de Remenot - Monopole”

Terroir

This terroir, facing due south, achieves synthesis between heat and minerality. It is located at the top of the slope in an area where soil does not exceed 10 cm in depth. The limestone bedrock is thus very near. This is one of the first parcels harvested at the estate when harvest time arrives.

- Area : 0.54 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

This is the "secret" terroir of the estate. It is not classified as premier cru, the plot was not planted at the time of the classification, but it has all the qualities. The wine achieves a particularly successful marriage of qualities that may seem contradictory. Rich and opulent, it is also refined, supported by beautiful mineral tension. Notes of ripe fruit characterise the nose. It is a wine of great intensity, from the beginning to the end of the tasting.

