

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



“Rully « Les 4 vignes »”

Terroir

As its name indicates, this cuvée comes from a blending of grapes from 4 different parcels. Like the white Rully cuvée, it gives an excellent snapshot of the Rully vineyard, because the vines are all located in different sectors. Some parcels with late maturities are located on top of the village slopes, located on stony soils. Others, at the bottom of hills, are early and clayey. The blending of the different grapes makes it possible to reach a nice balance.

- Area : 4.07 hectares
- Age of vines : 50 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. 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 colour is dense and the nose opens spontaneously with hints of juicy cherries, but also berries like raspberry and currant. In the mouth, a deep structure gives a sense of concentrated tannins but of good finesse. A wine to drink between 4 and 10 years old.

