

# RULLY 1. CRU "LA PUCELLE"



ALBERT SOUNIT



**GRAPE VARIETY:** 100 % Chardonnay.

**AREA:** 0.55 ha.

**EXPOSITION:** East.

**SOIL:** Limestone and brown clay.

## AROMAS AND FLAVOURS:

Intense nose of white flowers and exotic fruits like pineapple, mango and nectarines. Nose is very delicate as is the long finish. Acidity is crispy.

**AGEING POTENTIAL:** 6 - 10 years.

## FOOD MATCHING:

Fish, light meat and poultry.

**SERVING TEMPERATURE:** 10-11° C.

## VINEYARDS:

The vineyard is particularly known for its very mineral wines. Albert Sounit has acquired grapes from the same grower since 1993. The vines are more than 70 years old. The name "La Pucelle" means Virgin. The story is that when the old Count of Chateau de Rully had to divide his vineyards among his heirs he gave the best vineyard to his youngest daughter – the Virgin – La Pucelle.

**HARVEST:** By hand, sorted and 100% destemmed.

## VINIFICATION:

Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 14 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage being carried out, when we believe the wine can benefit from it – giving more body and texture.

## AGEING: 14 months:

- 11 months ≈ 30% new barrels of 228 L and the rest in 1 – 3 years old barrels.
- 3 months in stainless steel tank before being bottled without filtration.

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