

2022 Rully “Mon Chou Chou” White Burgundy **Domaine des Chauchoux, Rully, Burgundy, France**



The Wine:

A single vineyard Monopole wine from the Chauchoux vineyard in Rully. The combination of limestone and clay soils of this property, entirely owned by the Domaine, makes it ideal for growing both Pinot Noir and Chardonnay. The grapes are hand-picked, hand sorted and gently pressed. Fermentation occurs in French oak barrels and malolactic fermentation and subsequent aging is also in French oak. The juice spends 10 months in 25% new French oak prior to being bottled in August. The 2022 vintage for Rully was spectacular with high quality and an average yield per hectare.

The Estate:

Domaine des Chauchoux is the new Domaine owned by Christian Belleville, former owner of Chateau Saint Michel. His family vineyards and winemaking traditions go back four generations in Rully with the same vineyards and lands being passed on down through the generations. The winery produces about 10,000 cases per year, split equally between red and white wines. The soils here in Rully are based with clay and limestone with the Pinot Noir plots being grown on clay-based soils while the Chardonnay is grown on the limestone rich soils. Christian Belleville and his children Jean Michel and Amelie do much of the winemaking and vineyard maintenance where they practice sustainable agriculture and ancient Burgundian winemaking techniques.

Tasting Notes:

Color: Classic light shade of gold.

Aromas: Apples, Meyer lemon, minerals and subtle hints of toasted oak.

Flavors and Texture: Tart citrus with honey and apple notes mingle with white fruits. The light oak seasoning is well integrated. Rich and round on the palate with a seam of lean acidity.

Food Pairing: Chicken Cordon Bleu.

-Drink Now Through 2033-