



Origin:

Produced and bottled by Bouchard Père & Fils

Classification: Village appellation

Location:

Rully - Côte Chalonnaise

Grape variety: Chardonnay

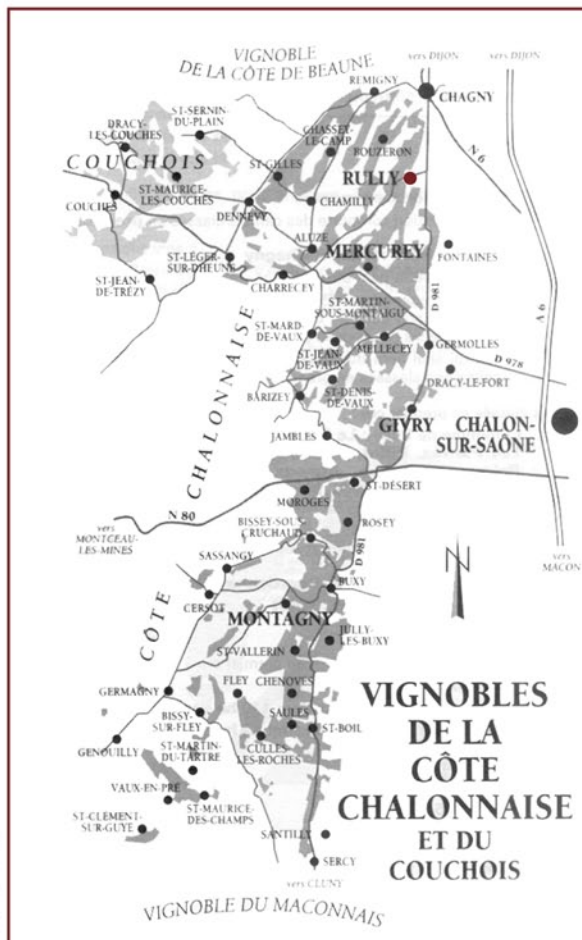
Soil: Marls and clay with predominant limestone

Total appellation surface: 180 ha (Bouchard Père & Fils produce only part of this)

Description: Delicately perfumed, with aromas of dried fruit and a light floral note. Fine and soft on the palate, with pleasant roundness. Good ageing potential.

Food-wine matches: Seafood/shellfish – Snails – Creamed fish dishes

Service : 12°C - 14°C



*Map taken from the book
The Wines of Burgundy
by S.Pitiot and J-C. Servant
Collection Pierre Poupon*