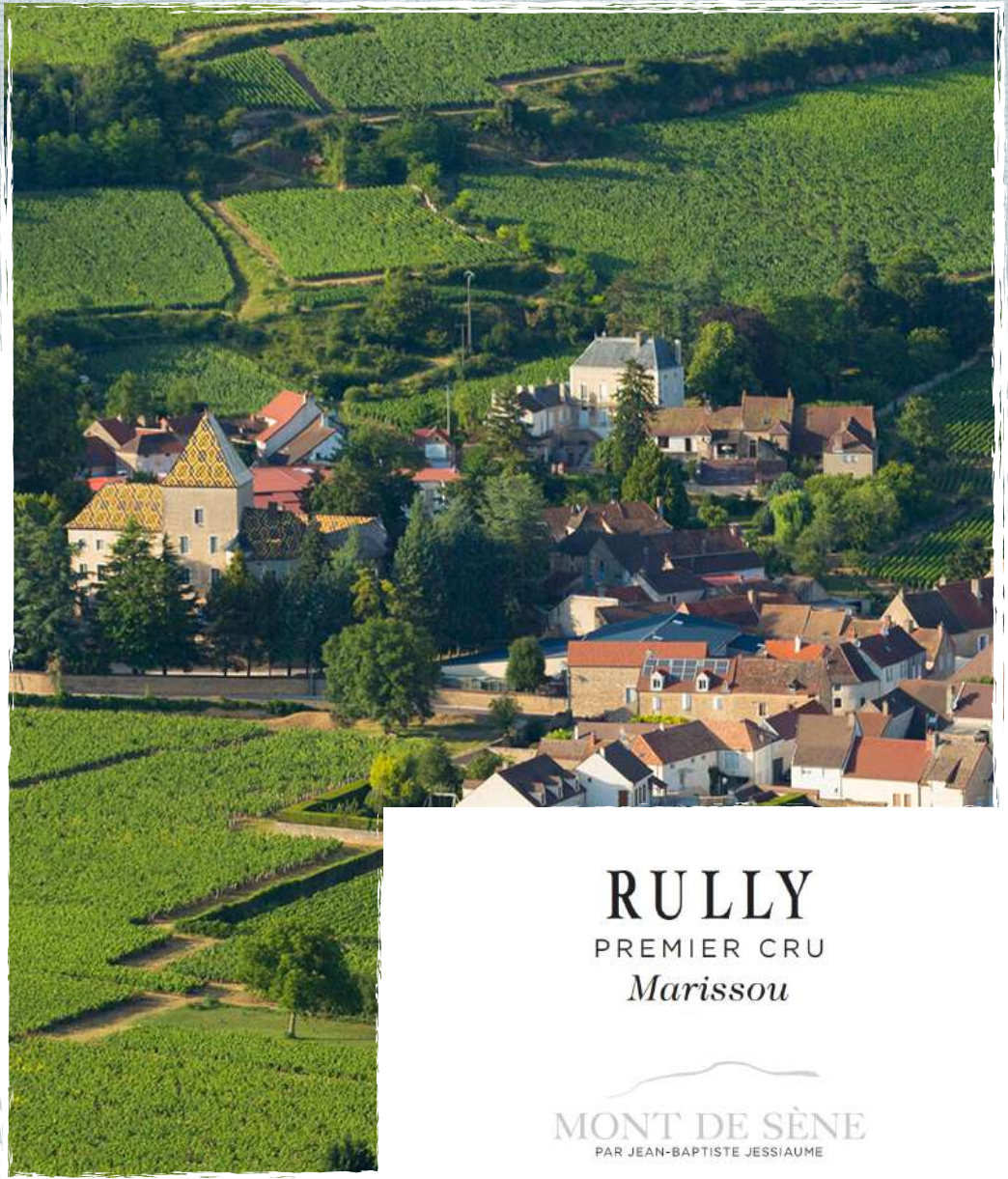




JP-Bourgeois



## MONT DE SÈNE

RULLY PREMIER CRU "MARISSOU"

**Blend:** 100% Chardonnay

**Terroir:** 2 acres on calcareous clay

**Elevation:** 754 - 984 feet

**Farming:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels.

**Aging:** Matured for 15 months of which 12 in barrels (10-15% new barrels).

**Bottled:** At the winery

## Tasting notes

**APPELLATION:** The Rully appellation produces red and white wines. It has also been one of the most significant locations for the production of Crémant de Bourgogne since the early nineteenth century. The nuances between the wines are a result of the difference in soils, exposure, and altitudes. At an elevation of between 754 and 984 ft, the slope generates wines that compete with the best from the nearby Côte de Beaunes.

**TASTING:** Colored with golden reflections. A nice complexity with a long finish in the mouth, it explodes on the palate with almond, acacia and fruity aromas including lychee and apricot.

**AGING POTENTIAL:** 7 years

**SERVING TEMPERATURE:** 55° F

**FOOD AND WINE PAIRING:** To be served as an aperitif and as an accompaniment to all sea and river fish. Also served with white meats such as Bresse chicken with morels or veal in a cream sauce.



SCAN ME

<https://jp-bourgeois.com>

