



RULLY
APPELLATION RULLY CONTRÔLÉE
Bellecroix

MONT DE SÈNE
PAR JEAN-BAPTISTE JESSIAUME
GRAND VIN DE BOURGOGNE

MONT DE SENE

RULLY VILLAGES "CLOS DE BELLECROIX"

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. Its nose has sweet, floral and fresh almond aromas. A combination of freshness with tenseness and spicy notes in the mouth.

AGING POTENTIAL: 7 years

SERVING TEMPERATURE: 55° F

FOOD AND WINE PAIRING: Pan-fried river fish, sea fish in white sauce or shellfish, hard cheeses.



SCAN ME