

Rully

A wine from the 'Côte Chalonnaise', an area located south of the 'Côte de Beaune'. A beautiful wine region within Burgundy that for a long time remained in the shadow of its famous neighbours, the 'Côte d'Or' and the 'Mâconnais'.

In 2014, Janots & Bos began producing a Rully Blanc. Not only because of growing interest, but also because our customers asked whether we could craft a Rully in our typical house style. Within our network of winegrowers, we were pleased to find something that suits us perfectly.

The grapes come from the "Cailloux" vineyard and from 50-year-old vines in the somewhat elevated "Fromanges" vineyard. The latter vineyard is characterized by a high concentration of gravel at the surface. In the lower layers of the soil, there is naturally a lot of limestone, interspersed with clay and marl. The gravel retains heat on sunny days, providing radiant warmth that allows the grapes (even those on the higher parts) to ripen sufficiently.

The presence of limestone provides excellent soil structure. This means that after heavy rainfall, water does not remain around the vines for too long and the soil dries quickly. Limestone also contributes to tremendous minerality and freshness in the wine. The wine is slightly "richer" than many Bourgogne Blancs from the 'Côte de Beaune'.

The Rully displays beautiful ripe aromas of yellow fruit, along with pineapple, white blossom, a hint of vanilla and subtle spice. Due to the minimal use of new oak, a touch of vanilla (and light toast) can be detected, but these modest oak notes integrate seamlessly with the explosion of fruit on the palate.

Dishes that pair well with this wine

Rully is a great food wine. Asparagus (with salmon or ham), salmon terrine, lobster, scampi, poultry (such as Poularde à la crème), and of course creamy butter-based dishes. Keep in mind that these dishes also pair beautifully with our [Bourgogne Blanc](#), our 'petit Meursault'.

Rully also makes an excellent aperitif, especially in the classic combination with (ripe) Brie.

Serve the wine at a temperature of 11 to 13°C.

