Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

RULLY 2021

VILLAGE WINE - 100% CHARDONNAY

Drouhin consistently makes a wonderful white Rully. It's a fabulous bargain for what it delivers -- and a perfect way to elevate a take-out rotisserie chicken.
- WineReviewOnline.com

Viticulture:
The vineyard site is at the gates of the Côte d'Or, a few kilometers south of Santenay. This appellation is part of the Region of Mercurey. The soil is secondary age limestone layers, in the continuation of Mercurey. Area of the Drouhin Domaine: 3 acres.Biological cultivation since 1990; biodynamic cultivation a few years later. Vine stocks: "sélection massale" done in our own nursery (propagating new vine stocks from a number of selected vines) but also from clones of recognized quality.

Soil maintenance:

- Manure, white wood, sometimes guano (seabird manure used as fertilizer).
- Soil is ploughed either by tractor or by horses in order to prevent spreading of weeds.
- Treatment: only authorized products for biological cultivation are used - infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.
- Pruning: Guyot. Yield: we aim for a lower yield, such as it existed before the new law. This yield is therefore the present maximum yield minus 20%.

Vinification:

- Grapes and must are purchased from vineyard owners who are trusted supply partners.
- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- The wine goes directly into barrels after "débourbage" (decanting to reduce sediment).

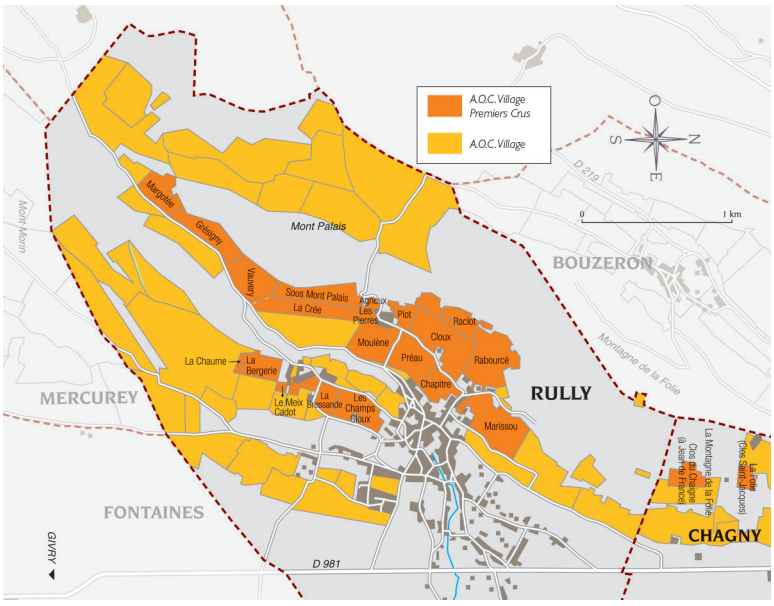
Ageing:

- Type: in barrels (20% in new oak). Length: 6 to 8 months.

2021 Vintage: 2021 required great technical skill as vinification had to be very precise. The whites show wonderful freshness. Carefully sculpted, the wines offer citrus notes of lemon and grapefruit. They reveal some fine balance

Tasting note by Véronique Boss-Drouhin

"A wine full of charm! The colour is a beautiful white gold, with a ravishing purity and brilliance.
The aromas are fresh and fruity, with nuances of broom shrub (genêt), almond and delicious preserved citrus notes. On the palate, it is fresh and elegant. A long and delicious aftertaste makes for a lasting impression".



Serving Temperature: 55°F.

Cellaring: 2 to 5 years.

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