

Domaine Marc Morey et Fils

Rully 1er Cru "Rabourcé"



The village of Rully contains 23 1er Cru vineyards, each of which are ideal for growing Chardonnay. The Rabourcé vineyard sits on a hillside above the village with a southern exposure to the warming summer sun. Soil is a mixture of clay and limestone. Temperature-controlled fermentation to start, with a transfer midway through to barrel (25 - 30% new oak). The wine rests on the lees for ten months with occasional battonage and is then lightly filtered before bottling.

Domaine Marc Morey's cellars are located directly under the century-old family home right in the village of Chassagne-Montrachet.

Grape varieties : Chardonnay

Altitude : 100m ASL

Vineyard age : 40 years

Grape yield : 58 hl/hc

Exposure : Southeast

Soil : Calcareous clay and limestone

Alcohol : 13.5%

Tasting notes :

Elegant aromas with delicate minerality and a long, persistent finish. Delicious with fine cheeses and roasted poultry.

Press Notes

Wine Spectator

2015

92 points

AG Vinous

2022

90 points

