

Domaine Marc Morey et Fils

Rully 1er Cru "Rabourcé"

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.

Grape varieties Chardonnay

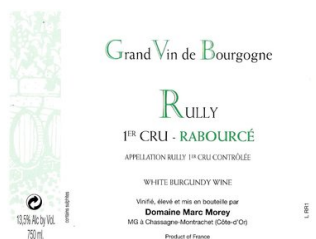
Altitude 100m ASL

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.



Banville
Wine Merchants

www.banvillewine.com

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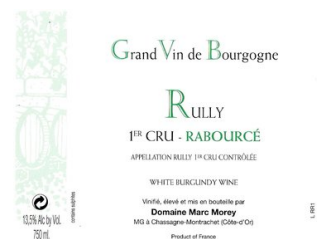
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