Domaine Marc Morey et Fils

Rully

Temperature-controlled fermentation to start, with a transfer midway through to barrel (25% new oak). The wine rests on the lees for six months with occasional battonage and is then lightly filtered before bottling.

Grape varieties Chardonnay

Altitude 100m ASL

Soil Calcareous clay, limestone

Alcohol 13%

Grand Vin de Bourgogne



WHITE BURGUNDY WINE

Vinifié, élevé et mis en bouteille par

Domaine Marc Morey

MG à Charagana Mentraghat (Charagana)

Product of France

Tasting notes

Aromas of hazelnuts and white flowers. Medium-bodied with great balance and richness.



www.banvillewine.com

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Banville Wine Merchants

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Altitude 100m ASL

Soil Calcareous clay, limestone

Alcohol 13%

Grand Vin de Bourgogne



WHITE BURGUNDY WINE

Vinifié, élevé et mis en bouteille par **Domaine Marc Morey** MG à Chassagne-Montrachet (Côte-d'Or)

Product of France

Tasting notes

Aromas of hazelnuts and white flowers. Medium-bodied with great balance and richness.

Banville

www.banvillewine.com

Domaine Marc Morey et Fils

Rully

Temperature-controlled fermentation to start, with a transfer midway through to barrel (25% new oak). The wine rests on the lees for six months with occasional battonage and is then lightly filtered before bottling.

Grape varieties Chardonnay

Altitude 100m ASL

Soil Calcareous clay, limestone

Alcohol 13%

Grand Vin de Bourgogne



WHITE BURGUNDY WINE

Vinifié, élevé et mis en bouteille par **Domaine Marc Morey** MG à Chassagne-Montrachet (Côte-d'Or)

Product of France

Tasting notes

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