



Domaine Demessey

AOC Rully (Cote Chalonnaise) 2004



Website: www.intvino.com

THE RULLY AOC Rully is the first village you encounter as you leave the southern part of the Côte d'Or. It is a lovely area, known as the Region of Mercurey (Côte Chalonnaise is another name for it). Here, the outline of the hillsides no longer has the uniformity found in the Côte d'Or. There are little hills covered with vineyards clinging to the slopes. Rully is reputed for both its red and white wines. Clay and limestone are preferred for the Chardonnay, whereas Pinot Noir is found principally on marl. The vineyards are situated at an altitude of 250 to 370 meters (750 to 1110 feet).



Chateau de Messey in Macon

range as possible, Marc DUMONT decided to extend beyond the production of "Clos des Avoueries" by buying grapes or must from quality vineyards across Burgundy. After a few years, in order to reduce the distance from the vines to the cellar to minimize the risk of oxidation, he acquired Manoir Murisaltien, with 1500 m² (16,000 sq. ft.) of beautiful cellars in the heart of Burgundy at Meursault, center of the fabulous white Côte d'Or wines. Thus wines from Mâconnais are made and matured at Château de Messey, while those from Côte de Beaune, Côte de Nuits and Côte Chalonnaise are brought to their full potential at Meursault, in the best tradition of the unique flavour and style of each specific terroir.

TERROIR

The soils are limestone, with a good proportion of clay marl, giving concentration and roundness.



GRAPE 100% Chardonnay

Chardonnay has a wide-ranging reputation for relative ease of cultivation and ability to adapt to different conditions. However, harvesting time is crucial to winemaking, with the grape rapidly losing acidity as soon as it ripens. Some viticultural hazards also include the risk of damage from springtime frost, as Chardonnay is an early-budding vine – usually a week after Pinot noir.

While Chardonnay can adapt to almost all vineyard soils, the three it seems to like most are chalk, clay and limestone, all very prevalent throughout Chardonnay's traditional

"homeland": Burgundy. The Grand crus of Chablis are planted on hillsides composed of Kimmeridgian marl, limestone and chalk. Chalk beds are found throughout the Champagne region, and the Côte-d'Or has many areas composed of limestone and clay. In Burgundy, the amount of limestone to which the Chardonnay are vines exposed also seems to have some effect on the resulting wine. In the Meursault region, the premier cru vineyards planted at Meursault-Charmes have topsoil almost 78 inches (2 m) above limestone and the resulting wines are very rich and rounded. In the nearby Les Perrières vineyard, the topsoil is only around 12 inches (30 centimeters) above the limestone and the wine from that region is much more powerful, minerally and tight, needing longer in the bottle to

WINEMAKING

- After a soft pressing of grape berries, the must makes its alcoholic fermentation directly in oak barrels during 8 days.
- The malolactic fermentation starts naturally thanks to the natural rise of temperatures.
- The ultimate process consists in aging our wines on selected lees.

TASTING NOTES Elegant and Powerful wine. Rich, round and ripe, with supple but fresh flavors of apple, pear and flowers. Ripe, broad wine with very good length.

FOOD PAIRING Full flavored fish dishes, charcuterie, white meats in creamy sauce, poultry.

