



Domain Michel Briday

Classification :



Village

Région : La Côte
Chalonnaise

Cépage : Chardonnay

Rully (White)

La Côte Chalonnaise - Chardonnay

Origine

This wine is made from a blend of 4 parcels, situated in the locations of "La Bergerie", "Saint Jacques", "Chaponnière" and "La Cré". All are east/southeast facing. The average age of the vines is 40 years. The soil is clay-limestone with a high proportion of clay.

Vinification

Manual harvesting is done at optimal maturity. The grapes are pressed in a pneumatic press. The juice is placed in vat for 12 hours to clarify naturally. After a first racking, the temperature is raised to 17°C in order to start fermentation (without yeast). A part of the wine is fermented in oak barrels, the remainder in stainless steel. The fermentation temperature is stabilized at 18°C. The wines are racked, blended in August, and bottled before the harvest of the following year.

Notes de dégustation :

Yellow gold with green tints for the younger vintages. The wine releases aromas of fresh fruit (apples, pears, passion fruit), citrus (lemons and grapefruit) and spices on the nose. These evolve into lactic and honey aromas as the wine ages. The Chardonnay produces very elegant white wines in Rully.

Mets d'accompagnements

Pairs well with starters, grilled fish, chicken in a creamy sauce and fresh cheeses. Should not be served too cold in order to preserve the delicacy of its aromas. Drink now or keep for up to 5 years.



Température de service :
12-14°C

Durée de conservation :
3 to 5 years

