

# 2010 RULLY 1<sup>ER</sup> CRU 'RABOURCÉ'

CHATEAU SAINT-MICHEL



## THE WINE:

100% Pinot from a 1<sup>er</sup>Cru vineyard in the town of Rully. The wine was aged in French oak for 14 months and fermented in whole clusters. This means the bunches were left together to bring structure to the wine. The wine was produced in a small quantity of just under 500 cases.

## THE ESTATE:

Chateau Saint-Michel is a new Domaine that was founded when Christian Belleville, owner of Domaine Belleville, gave his oldest son Jean-Michel his very best vineyards in the town of Rully. These Premier cru vineyards were once a part of the larger Domaine Belleville but now the yields have been drastically reduced and the quality has risen dramatically. Jean-Michel is the winemaker. The region, with its chalky limestone-rich soils is known for producing fantastic Chardonnays.

## ~Tasting Notes~

**Color:** Bright, glowing garnet ruby.

**Aromas:** Red cherries, herbal scents with coffee. Nuances of spice and orange peel.

**Flavors:** Complex flavors of red cherry, red berry and white cranberries with vibrant acidity. Background flavors of mineral and chicory.

**Food Pairing:** Duck breast with an orange demi-glace.

~Drink now through 2020~