

2010 Rully 1^{er} Cru “Les Cloux”

Chateau Saint-Michel



THE WINE:

100% Chardonnay from a premier-cru single vineyard in the town of Rully. The wine was aged in French oak for 10 months and fermented in the traditional “sur-lie” style. This means the fermenting yeast was stirred frequently during the 10 months in the barrel. The wine was produced in a small quantity of just under 900 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: Light gold with shimmering clarity.

Aromas: Citrus, toasty oak and apple. Notes of mineral and chalk are enhanced by yeast-like “batonage” (French term for lees, or yeast that settles to the bottom during fermenting process).

Flavors: Lemon and apple with a rich mouthfeel. Notes of toasty corn-like essence with mineral.

Food Pairing: Dover sole with a lemon and butter sauce.

~Drink now through 2016~