

2017 RULLY LES CHAUCHOUX MONOPOLE

DOMAINE DES CHAUCHOUX, RULLY, BURGUNDY, FRANCE



THE WINE:

100% Pinot Noir from a single vineyard owned entirely by Domaine des Chauchoux. A vineyard being owned by one family and used for the production of one wine is called a Monopole, a very rare occurrence in Burgundy. The fermentation takes place in cool temperatures over 15-18 days followed by aging in 30% new Allier French oak barrels for 10 months prior to being bottled.

THE ESTATE:

Domaine des Chauchoux is the new Domaine owned by Christian Belleville, former owner of Chateau Saint Michel. His family vineyards and winemaking traditions go back four generations in Rully with the same vineyards and lands being passed on down through the generations. The winery produces about 10,000 cases per year, split equally between red and white wines. The soils here in Rully are based with clay and limestone with the Pinot Noir plots being grown on clay based soils while the Chardonnay is grown on the limestone rich soils. Christian Bellville and his children Jean Michel and Amelie do much of the winemaking and vineyard maintenance where they practice sustainable agriculture and ancient Burgundian winemaking techniques.

TASTING NOTES:

Color: deep garnet red

Aromas: bright red cherries, wild flowers and spices with hints of clay and mineral rich soils

Flavor & Texture: red fruits and spice with whispers of vanilla lead to a feminine body with silk tannins

Food Pairing: a classic French country dish of Duck a l'Orange

-DRINK NOW THROUGH 2029-