



LUCIEN JACOB

Rully “La Billeraine”

Plot

Rully is a village with a long history. It boasts a château which has been in the same family for six centuries, a church with an elegant bell-tower, as well as fine houses and parks. Rully was granted its AOC in 1939. Subtle differences in the wines are due to differences in soil, exposure and altitude, all of which vary considerably hereabouts. At heights of 230-300 metres, the hill-slopes produce wines which can compete with the best wines of the nearby Côte de Beaune.

La Billeraine is located in the center of the village next to Maizières.

Vineyard details

Type of soil : clay, limestone, gravels

Grape variety : Chardonnay

Pruning : Simple Guyot

Age: 30 years

Exposition : South-West

Position : lower slope

Vintage 2023

A late bloom of our vine which protected our buttons from frost in April. We had a dry and hot summer with no big impact thanks to the rain who showed up a few times during this time of the year.

Vinification and ageing

Fermentation with natural yeast in oak barrels.

Ageing of 12 months in french oak barrels (50%) and sandstone egg (50%) , with 25% of new oak.

Tasting

The colour of the wine is golden.

On the nose, flowers, citrus and stone fruits.

On the palate, balance, fresh, and long aromatic finish.

Service

To serve at 12°C

To pair with white meat, fish, seafood, pork, cheese

To keep 7 to 10 years

