



— SIGNÉ —
BOURGOGNE

Signé Bourgogne Rully Blanc

AOC Rully, Bourgogne, France

Clear cut and elegant expression of the Chardonnay grape, the famous variety of white Bourgogne wines.

North of the Côte Chalonnaise, the Rully vineyards extends over hillsides tormented by the uneven grounds, and offers varied soils, exposures and altitudes. Eastern exposure. The soil is mainly composed of calcareous clay. The soil on this plateau is shallow, and the earth is red and composed if a multitude of small pebbles which contrasts with its colour.

Exclusively in stainless steel vats so as to preserve the finesse and the characteristic fruitiness of this vintage.

Serving temperature: between 11° and 13°C.

A golden colour with green glints. It has a fresh clean nose with aromas of acacia and honeysuckle, giving way over time to hints of honey, quince and dried fruits. It has a soft, rounded palette, and its mineral taste makes it bright and fresh.

Perfect with delicate fish (both sea and river), white meats in sauce and firm-textured cheeses like Comté or Beaufort.



Signé Bourgogne
La Compagnie de Bourgondie, 89530 SAINT BRIS LE VINEUX - France
burgondie.info

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

