

# Jean-Marc Pillot



## Rully Les Gaudoirs



### At a Glance:

- **Appellation:** AOC Rully
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Gaudoirs lieu-dit in Rully, south of the village and just above the 1er cru Margotée lieu-dit.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha, average age 20 years old
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Spontaneous, in 228-l barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** One year in 228-l barrels (25% new), followed by 3-6 months in stainless-steel tank
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, unfiltered
- **Sulfur:** Applied after malolactic and at bottling; 80-90 mg/l total sulfur; c. 25 mg/l free sulfur

### In The Glass:

Another village-level offering from the Côte Chalonnaise, the Rully Les Gaudoirs offers a pleasing marriage of racing acidity and freshness with palatal richness and warmth from its time in barrel.