

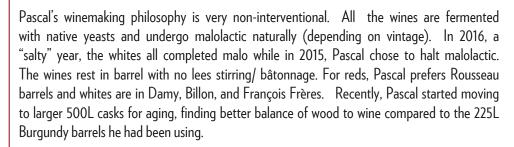
MAISON PASCAL CLEMENT





RULLY "LES CAILLOUX" 2016

PASCAL CLEMENT | Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négoçiant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with fifteen farmers / owners with vineyard holdings across Burgundy, personally selecting and tending the plots he chooses to work with.





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BLEND | 100% Chardonnay

VINEYARDS | The village of Rully is located in the Côte Chalonnaise (Saône et Loire), just south of the Côte de Beaune. There are 23 classified Premier Cru vineyards and an additional 30 Lieux-dits (named vineyards). Les Cailloux ("the stones") is one of the highest elevation vineyards, descending from a plateau above. As the name suggested, there are a lot of surface stones in the vineyards, which absorb and radiate the sun's heat.

WINEMAKING | Aged 16 months in French oak.

WINEMAKER TASTING NOTES | Golden with green highlights, becoming a deeper buttercup yellow with age, it distinguishes itself with aromas of "hedgerow flowers" such as acacia, hawthorn, honeysuckle, very fine elderberry, or violet, lemon, white peach or flint. With time, it develops notes of honey, quince, dried fruits. To the palate, it is fruity, a lively, rounded, rich and lingering fruitiness: all the freshness and smoothness of marble.